



## *The Edible Garden*

Recipe featured at Garden-to-Table Weekend featuring garlic and onions, July  
31

### **Roasted Garlic Soup**

By: Derek Lee, blogger, BestFoodBlogEver

#### **Ingredients**

4 heads of garlic  
1 tablespoon olive oil  
2 large onions, sliced  
1 teaspoon fresh thyme, chopped  
4 cups chicken stock  
4 tablespoons of unsalted butter  
1/2 cup heavy cream  
Sea salt  
Fresh ground black pepper  
2 tablespoons chives, chopped

#### **Instructions**

1. Separate the garlic into individual cloves until you have about 30 medium to large-sized cloves. Set aside 20 unpeeled cloves and peel the remainder.
2. Toss the unpeeled cloves with the olive oil, sea salt, and fresh ground black pepper. Using aluminum foil, create a packet for the garlic, closing it lightly, and place on a cookie sheet.
3. Roast the garlic in a 350 degree oven for 45 minutes. Open the packet, and when the cloves are cool enough to handle, use your fingers to peel the skins away from the cloves, and set the roasted cloves aside.
4. Over medium heat, melt the butter. When the butter has stopped foaming, add the onions and thyme. Saute for five minutes.
5. Add the roasted garlic cloves and the raw garlic cloves, and saute for five minutes.
6. Add the chicken stock, bring to a simmer, and cover. Cook for 20 minutes.
7. Using a blender, puree the soup until smooth. Add the heavy cream.
8. Taste and correct for seasoning. Top with chives before serving.