

Cream of Spinach Soup

¾ cup yellow onion, finely chopped

1½ Tbsp. minced garlic

2 lb. **fresh curly leaf spinach**, washed well

½ gal. chicken stock

4 Tbsp. butter, melted

4 Tbsp. flour

2 cups heavy cream

½ lb. butter

2 Tbsp. each of juice of fresh lemon,
Worcestershire, and Tabasco

Chicken base to season

Croutons to garnish

Sauté onion and garlic in a little oil; add fresh curly leaf spinach and sauté until wilted. Add chicken stock and bring to simmer for about 30 minutes. Puree with hand-held mixer and strain. Mix melted butter and flour. Return spinach mixture to heat and incorporate butter/flour. Add cream, ½ lb. butter, and seasonings.