

SOUP IN THE SUKKAH RECIPES

RECIPES PROVIDED BY HANNAH'S KITCHEN

Garden Vegetable Soup

Ingredients

4 tablespoons olive oil
2 cups chopped leeks, white part only (from approximately 3 medium leeks)
2 tablespoons finely minced garlic
Kosher salt
2 cups carrots, peeled and chopped into rounds (approximately 2 medium)
2 cups peeled and diced potatoes
2 cups fresh green beans, broken or cut into 3/4-inch pieces
2 quarts chicken or vegetable broth
4 cups peeled, seeded, and chopped tomatoes
2 ears corn, kernels removed
1/2 teaspoon freshly ground black pepper
1/4 cup packed, chopped fresh parsley leaves
1 to 2 teaspoons freshly squeezed lemon juice

Directions: Heat the olive oil in large, heavy-bottomed stockpot over medium-low heat. Once hot, add the leeks, garlic, and a pinch of salt and sweat until they begin to soften, approximately 7 to 8 minutes. Add the carrots, potatoes, and green beans and continue to cook for 4 to 5 more minutes, stirring occasionally.

Add the stock, increase the heat to high, and bring to a simmer. Once simmering, add the tomatoes, corn kernels, and pepper. Reduce the heat to low, cover, and cook until the vegetables are fork tender, approximately 25 to 30 minutes. Remove from heat and add the parsley and lemon juice. Season, to taste, with kosher salt.

Serve immediately.

Pea Soup

Recipe By: EatingWell Test Kitchen "A simple pea soup makes an elegant start to a spring meal. It's also a great way to use frozen vegetables when the produce section is looking bleak."

Ingredients

1 tablespoon butter
1 tablespoon extra-virgin olive oil
1 medium onion, chopped
1 stalk celery, chopped
2 cloves garlic, chopped
1 teaspoon chopped fresh thyme or parsley
6 cups peas, fresh or frozen 1/2 cup water
4 cups reduced-sodium chicken broth, "no-chicken" broth (see Note) or vegetable broth
1/2 cup half-and-half (optional)
1/2 teaspoon salt Freshly ground pepper to taste

Directions

Heat butter and oil in a Dutch oven over medium heat until the butter melts. Add onion and celery; cook, stirring occasionally, until softened, 4 to 6 minutes. Add garlic and thyme (or parsley); cook, stirring, until fragrant, about 10 seconds. Stir in peas. Add water and broth; bring to a lively simmer over high heat. Reduce heat to maintain a lively simmer and cook until very tender, about 1 minute. Puree the soup in batches in a blender until smooth. (Use caution when pureeing hot liquids.) Stir in half-and-half (if using), salt and pepper.

Butternut Squash Soup - Yields 80 servings

Ingredients

10 medium butternut squashes
6 medium onions
Oil
12 cloves garlic
7 quarts chicken stock or water and consommé
Salt and pepper to taste

Heat the oven to 425. Line a baking sheet with parchment paper., cut squashes in half vertically, Scoop out the seeds and discard. Place squash, cut sides down, onto prepared sheet, Bake for 40 minutes or until soft. Remove squash from oven and scoop out the flesh.

Heat oil in 6 quart pot over medium heat. Add onion and garlic and sauté until translucent. Add scooped out squash flesh to pot. Add stock or water and seasoning, Bring to a boil, lower heat to simmer for 1 hour then blend.