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Jerry and Patti Erickson of Eagledale Herb Farms are a perfect culinary pairing: he loves to cook, she loves to grow herbs. Here's a recipe he made to take advantage of Patti's true French sorrel:

2 cups loosely packed sorrel leaves

1 medium potato, diced

2 cans chicken broth

1/2 cup chopped onion

2 cloves minced garlic

3 tablespoons butter

2 tablespoons flour

Melt butter in a large saucepan, add onions and garlic and sauté over low heat until transparent. Add sorrel and cook until it softens. Add flour and cook 5 minutes. Add chicken stock and diced potato. Bring to a boil, cook until potatoes are soft. Puree in food processor or blender. Reheat gently and serve. (Serves 4)