

Garlic Soup

3 whole bulbs garlic, minced
2 tbsp butter
4 cup chicken stock
3 cup milk
2 tbsp cornstarch
Parsley for garnish



Local Ingredients:

Butter
Chicken Stock
Garlic
Milk
Parsley



Peel the three whole bulbs (whole bulbs, not cloves!) of garlic and mince. Saute garlic and butter in a pot. Add stock and bring to a boil. Simmer covered for 10 minutes. Combine cornstarch with milk, shake or stir well and then add to the pot. Bring the soup to a boil and simmer gently for 10 minutes. Remove from heat and serve topped with chopped parsley.

From Tanglewood Honey