

# Cream of Garlic Soup

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1/4	cup	Olive Oil
1	large	onion
5	heads	garlic - cloves separated and peeled
3	tablespoons	unsalted butter
6	tablespoons	all-purpose flour
6	cups	reduced sodium chicken broth
1	medium	potato - chopped
1 1/2	teaspoons	salt
1/2	teaspoon	ground white pepper
2	cups	heavy cream
1/4	cup	chopped chives

Heat 1 tablespoon oil in large skillet over med-low heat till hot. Add onion and garlic, saute 3-5 minutes or until onion is soft, stirring constantly. Remove from heat, set aside.

Heat 3 tablespoons oil in large pot and butter until melted. Whisk in flour, cook 2-3 minutes until golden. Slowly whisk in broth, bring to a boil. Add onion, garlic, potato salt and pepper, bring to boil. Reduce heat and simmer, covered, 35-40 minutes. Remove from heat.

Blend soup in batches till kind of smooth. Pour soup in Dutch Oven, return to heat. Add cream, bring to boil over med-low heat. Serve, garnish with chives.