

Chef from the Hood Recipes



Chef:
Matthew Greenbaum

Restaurant:
Graton's Willow Wood Market Cafe and Underwood Bar & Bistro

Recipe:
Green Garlic & Asparagus Soup!

Ingredients:

1 pound (about 10 stalks) green garlic*
1 & 1/2 pounds asparagus (break off woody ends)
1/2 pound Yukon Gold potatoes cut in 1² cubes
2 medium yellow onions peeled & sliced
1/4 pound unsalted-sweet butter (1 stick Clover)
1/8 cup extra virgin olive oil
2 & 1/2 quarts chicken stock
salt & white pepper

There's a line in an old Joni Mitchell song, "Just a little green, like the color when the spring is born. They'll be crocuses to bring to school tomorrow." Like crocuses and the yellow daffodils now blooming along Sonoma's roads, Chef Matthew Greenbaum's beautifully green soup is a harbinger of spring. It's made with tender asparagus and fragrant green garlic fragile produce that's available for just a short time every year. Make it now, while you can!

*Green garlic is now in season. If unavailable substitute spring onions, or young leeks and also add 2 cloves fresh garlic. Prepare green garlic by trimming off root ends and any green tips that look tough. Cut into thin rounds.

Melt butter with oil in heavy bottomed pot over low to medium heat. Add onions and sweat, stirring a few times. Add green garlic and continue cooking until translucent. Add potato cubes and chicken stock. Bring to a boil, then simmer until potatoes get barely tender. Add asparagus stalks (cut if needed to fit in pot). Simmer until asparagus is just tender and still bright green, about 4 to 5 minutes. Puree soup. Add salt and white pepper to taste. Serves 8.