

Local Farmer, Everyday Chef

Presented by Rutland Area Farm & Food Link

Root Vegetable Soup

By Scott Courcelle, Alchemy Gardens
Makes 8-10 Servings

Ingredients

2 Onions, chopped

2 Shallots, chopped

2 Carrots, chopped

2 Rutabagas, Medium-Sized, peel and chopped

4 small Potatoes, chopped with skins on

2 Gilfeather Turnips, peeled and chopped

1 large head of Garlic

Olive Oil

Kosher Salt and Pepper

1 quart of Chicken Stock (Scott makes his own--but if he is out, he likes the chicken stock paste in grocery stores. But note that the paste is salty, so you will need to add less to no salt if using stock paste.)

Preparation

1. Preheat oven to 400. Cut the neck off the garlic head, so cloves are all exposed. Drizzle and rub oil all over garlic. Wrap garlic in aluminum foil.
2. Place wrapped garlic in oven and cook 30 minutes, or until it's soft.
3. Saute onions and shallots in oil until soft. Set aside.
4. In a large pot, heat stock until steaming.
5. Add chopped vegetables and saute to stock. Cook until vegetables are soft.
6. Squeeze roasted garlic out of wrapper and into soup. Stir to dissolve.
7. Serve hot. Keeps well up to a week and leftovers also freeze beautifully.
8. Puree smooth with an immersion blender