



Wickham Farms CSA

Creamy Sorrel Soup

Ingredients

- 2 Tbsp. unsalted butter
- 1 cup yellow onion; diced small
- 1/4 cup carrots; peeled and diced small
- 1/4 cup celery; washed, trimmed, and diced small
- 2 cups potatoes; diced small
- 1/3 cup basmati rice
- 4 cups vegetable broth
- 1 cup cream
- 2½ cups sorrel; washed, spun dry, and chopped
- 2 tsp. freshly thyme; minced
- kosher salt and fresh ground pepper



Method

1. Place a three-quart enameled Dutch oven over medium heat. Add the butter, and as it melts, add the onions, carrots, and celery. Season with a two-finger pinch of salt and a few grinds of fresh pepper.
2. Let the vegetables sweat until tender then add the potatoes, rice, and vegetable stock. Bring the soup to a boil then reduce the heat to a simmer.
3. Cook until the rice and potatoes are tender (about 20-30 minutes). Once the rice and potatoes are tender, add the cream, sorrel, and fresh thyme. Heat the soup through and until the sorrel is wilted.
4. Taste and adjust the seasoning, as needed.