

GREEN SOUP

(from *Love Soup* by Anna Thomas)
from *The Cooks Next Door*

1 bunch of chard or spinach (8 oz)
1 bunch kale (8 oz)
4-5 green onions, sliced
1/2 c. loosely packed cilantro
1 tsp sea salt, plus more to taste
3 Tbsp Arborio rice
1 medium onion
1 1/2 tsp olive oil
Marsala or dry sherry (opt.)
1-2 cloves garlic, minced
2 1/2-3 c. vegetable broth
fresh ground pepper
cayenne pepper
1 Tbsp fresh lemon juice

Wash the greens thoroughly, trim off stem, and slice leaves. In a large soup pot, combine the chard or spinach, kale, green onions, cilantro, Arborio rice, 1 tsp salt, and 3 cups water. Bring water to a boil, turn down to low, cover the pot and let simmer for 30 minutes.

Meanwhile, chop the onion, heat 1 Tbsp olive oil in a skillet and cook the onion with a small sprinkle of salt over medium until it is golden brown and soft. This will take up to 30 minutes. Don't hurry, just stir it once in a while. Once cooked, you can deglaze the pan at the end with a bit of Marsala or sherry.

Add the caramelized onion to the soup. Put remaining 1/2 Tbsp oil in the onion skillet and stir the garlic in it for about a minute. Add garlic to the pot and simmer the soup for 10 more minutes.

Add enough broth to make the soup a soup--it should pour easily from a ladle--and puree it in the blender, in batches, or use an immersion blender and blend in the pot.

Bring the soup back to a simmer, and taste. Add more salt if needed, grind in a little black pepper, add a pinch of cayenne pepper and a Tbsp of lemon juice. Stir well and taste again. Adjust any seasonings to taste.

Garnish with a swirl of extra virgin olive oil.