



Spring Sorrel Soup

Eleanor and Ramsay Cook were always part of the gang that gathered at the Atwood/Gibson cottage on Pelee Island to welcome the spring warblers. And Eleanor always brought sorrel soup, made from a patch of sorrel in her garden. Tart, tender and just about indestructible, sorrel is as reliable a harbinger of spring as song sparrows, wild leeks, and rhubarb. Like rhubarb, this spring tonic leaf is high in oxalic acid, which gives this vicchyssoise-like soup its lovely sharp, lemony tang. This version comes from Eleanor's friend and Springsong stalwart, Catherine Wismer, aka (with Alison Gordon), The Plovers.

INGREDIENTS

2 FISTFULS sorrel leaves, about **3-4 CUPS**, washed and spun dry

2 TBSP butter

$\frac{1}{2}$ **LARGE** sweet onion, roughly chopped

ABOUT 2 CUPS peeled, chopped potato (older, floury potatoes cook down better than fingerlings or new potatoes)

2 CUPS chicken or vegetable broth

Salt and pepper, to taste

SERVES 4

METHOD

Stack the sorrel leaves and cut into ribbons. Set aside.

Heat the butter in a saucepan over medium heat until melted. Add the onion. Cook, stirring occasionally, until the onion is caramelized, about 20 minutes.

Add the sorrel, potatoes and broth. If the broth does not cover the contents, add a little water. Bring to a boil, reduce heat to low, cover and cook until potatoes are tender, about 15 minutes.

When the potatoes are mushy, transfer half the mixture to a blender and purée. (Unless you plan to renovate your kitchen, never more than half-fill a blender with hot soup!) Pour the purée into a fresh pan and blend the remaining soup until smooth.

Warm the puréed soup over low heat. Add salt and white pepper to taste. (The tangy sorrel usually makes extra salt unnecessary.)

Serve hot, with a sprinkle of chiffonaded sorrel leaf as garnish. Or refrigerate and serve cold with a dollop of Greek yogurt garnished with chopped radish.

