

## Minted Sweet Pea and Spinach Soup

(3 quarts, serves 10-12)

### Ingredients:

8 tbsp sweet (unsalted) butter  
4 cups finely chopped yellow onions  
20 oz frozen chopped spinach, defrosted  
6 cups chicken stock  
20 oz frozen peas, defrosted  
1 bunch fresh mint  
2 cups heavy cream  
Salt and freshly ground black pepper to taste

### Directions:

Melt the butter in a pot.  
Add the chopped onions, cover and cook over low heat until tender and lightly colored – about 25 minutes.  
Meanwhile, drain the spinach and squeeze out excess liquid.  
Pour the stock into the pot, stir in the peas and spinach and bring to a boil.  
Reduce heat and simmer, partially covered, until peas are tender – about 20 minutes.  
Pull the mint leaves from their stems; there should be 4 cups of loosely packed leaves.  
Rinse thoroughly and pat dry.  
When peas are tender, add mint to the pot, cover, and simmer for another 5 minutes.  
Pour the soup through a strainer, reserving liquid, and transfer the solids to the bowl of a food processor fitted with a steel blade (or use a food mill fitted with a medium disc).  
Add 1 cup of the cooking stock, and process until smooth.  
Return pureed soup to the pot.  
Add heavy cream and additional cooking liquid, about 1 cup, until the soup is of the desired consistency.  
Season to taste with salt and pepper, simmer briefly to heat through, and serve immediately.