

## POTAGE PRINTANIER FOU

(Improvised spring vegetable soup)

### Ingredients:

3 medium-size Leeks  
3 medium-size Carrots  
1 medium size Turnip or 10 baby Turnips  
2 ½ quarts Chicken broth  
¾ lb button Mushrooms  
¾ lb Haricots Verts, ends broken off, cut into 1" lengths  
10 Asparagus tips  
1 ½ cups fresh Baby Peas  
1 tbsp fresh Tarragon leaves  
Salt  
Pepper  
1 stick unsalted Butter

### Method:

Leeks – cut off all but 2" of the greens; slice off the greens that surround the white part of the leek, removing the darkest and toughest outermost leaves; cut the leeks in half lengthwise; wash them, and slice them fine.

Carrots – peel and slice into thin rounds.

Turnip – if a large turnip, peel and slice into julienne; if baby turnips, don't peel, leave ½" of green attached and cook them whole.

About 20 minutes before serving time, bring the broth to a gentle simmer in a large pot.

Skim off any froth or fat that rises to the top, and add the leeks, the carrots and the turnip(s).

Simmer the vegetables for 10-15 minutes until they retain just a slight crunch or offer just a little resistance when poked with a knife. (They should be soft, but not mushy after the additional 7 minutes or so that it will take to cook the rest of the vegetables. You'll have to gauge the cooking times by how you cut the vegetables.)

Add the mushrooms and beans; simmer until they both retain just the slightest crunch – about 5 minutes, and add the peas. Simmer for 1 or 2 minutes more.

Add the tarragon and season to taste with salt and pepper.

Ladle into bowls, being careful to distribute the vegetables evenly in each bowl.

Pass the pepper mill and butter at the table.

(Serves 10 as a first course)