

## Roasted Chestnut Soup

Total: 30 minutes, 6 Servings

4 tblsp extra-virgin olive oil  
4 large onions, thinly sliced  
6 garlic cloves, thinly sliced  
12 cups chicken stock or low-sodium broth  
2 14- to 15-ounce jar vacuum-packed chestnuts, chopped  
3 pounds large Yukon Gold potatoes, peeled and very thinly sliced (keep under water until used)  
2 tbsp chopped thyme leaves  
2 Pinch of cinnamon  
Salt and freshly ground pepper  
6 tbsp cream sherry  
2 tsp fresh lemon juice  
10 slices bacon cut into small pieces (½")

In a large soup pot, fry bacon pieces until cooked.

Remove and set aside; drain all but 2 T of the grease; add and heat the olive oil until shimmering. Add the onions and garlic, cover and cook over moderate heat, stirring occasionally until softened, about 5-10 minutes (until caramelized).

Add the stock, bacon bits, chestnuts, potatoes, thyme and cinnamon; season with salt and pepper.

Cover and cook over moderate heat until the potatoes are very tender and broken up, about 15 minutes.

In a blender, puree the soup. Return the soup to the pot and stir in the sherry and lemon juice. Add salt and pepper to taste.

Ladle into bowls and serve. Garnish with crostini rounds, a fennel frond and a touch of Asjar.

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