



Garlic Soup with Ham & Sage Butter

Serves 12

30 each	garlic cloves unpeeled (see note)
6 cups	chicken stock
½ cup	diced cured country ham or prosciutto
10 each	fresh sage leaves
1/3 cup	butter, at room temperature
	Salt and freshly ground pepper to taste
1 cup	heavy cream
6 each	large egg yolks

Combine the garlic cloves and stock in a large, heavy saucepan and simmer over low heat until the garlic is soft, about 30 minutes. Let the mixture cool slightly, then puree it, using the fine-mesh disk of a food mill or a food processor (immersion blender also works). Press the mixture through a sieve back into the saucepan and set aside.

Meanwhile, chop the ham and sage together very finely and place in a bowl. Add the butter and salt and pepper and mix until well blended. Set aside. Whisk together the cream and egg yolks in a small bowl. Set aside. Bring the garlic soup to a boil. Remove it from the heat and gradually whisk in the cream mixture until the soup is thickened slightly. (if the soup doesn't thicken, return it to the heat for 1 minute, whisking constantly; do not let it boil.) Ladle the soup into warm soup plates and spoon an equal amount of the ham sage butter onto the center of each serving.

Cooks note....if you have big, fat garlic cloves, they won't soften in the 30 minutes of cooking time, so peel them first. Two whole heads of garlic is about the right amount.