

## Garlic Soup with Spring Greens - Recipe by Patricia Kyritsi Howell

This recipe is based on traditional home-made garlic soups made in many parts of the Mediterranean. The earliest versions were made from the most common ingredients on hand: garlic, onions and wild greens. The paprika is a later, more extravagant addition.

I especially like how forgiving this spicy broth is when using a variety of spring greens, some of which can be very bitter. This is a great way to introduce wild greens to those unaccustomed to their amazing taste. Serves 4.

### Ingredients:

6 tablespoons extra virgin olive oil

12 fat cloves of garlic, peeled and halved

Approximately 3 ounces of spring onions (about 20 small, wild spring onions) or 3 scallions with green tops, coarsely chopped

6 ounces of diced tomatoes with liquid (Muir Glen Fire Roasted Tomatoes are nice)

About 4 cups of wild greens (closely packed), cleaned and coarsely chopped

1 ½ teaspoon sweet paprika (pimenton)

32 ounces of chicken or vegetable stock

Salt and black pepper to taste

4 slices of hearty bread, day old or toasted (optional)

4 eggs (optional)

In big soup pot, sauté garlic in olive oil over a low heat until it begins to brown. Remove garlic with a slotted spoon and reserve. Leave olive oil in the pot and add chopped onions. Sauté over low heat until soft. Add tomatoes and continue to cook until tomatoes begin to thicken.

In a food processor, combine sautéed garlic, paprika, a cup of stock and pinch of a salt. Pour mixture into the pot with the onions. Add the rest of the stock. Bring to a boil, then immediately reduce heat to a simmer. Stir in the greens. Simmer for 15 minutes, stirring occasionally and adding more stock or water if needed. Adjust seasonings, adding salt and pepper as needed.

Just before serving the soup, bring to a high boil and gently break each egg into the soup. Allow the eggs to poach until the whites are cooked. Put a piece of bread into each individual soup bowl.

Ladle soup into bowls and include one poached egg with each serving.