

Hungarian Creamy Garlic Soup

Serves 6

Ingredients:

- Garlic (approximately 40-50 cloves)
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 medium onion sliced thin
- 5 sprigs chopped fresh thyme
- 3 1/2 cups chicken stock or vegetable stock
- 1/2 cup whipping cream
- Juice of one medium lemon
- Parsley, rough chop

Directions

- Preheat oven to 350F. Break apart the garlic so that 2/3 are individual unpeeled cloves and 1/3 are peeled cloves
- In a covered baking dish add 2/3 unpeeled cloves, toss in olive oil salt and pepper
- Bake covered until brown and tender, about 45 minutes.
- Once cool squeeze garlic out of cloves and set aside
- In large sauce pan over medium-high heat, saute onion and thyme in butter until translucent
- Add roasted garlic and raw garlic and cook until slightly tender, about 3 minutes
- Add stock and simmer for 20 minutes
- Puree in blender or using an immersion blender until smooth
- Return to pan, add cream, bring to simmer and season with salt and pepper and lemon
- Garnish with parsley
- Serve with your favorite crusty or toasted bread