

ROASTED GARLIC & BRIE SOUP

Vicki Blake
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2 heads of garlic
2 tsp olive oil

4 tsp olive oil
1 med onion - finely diced
1 carrot - finely diced
2 stalks celery finely diced
 $\frac{1}{4}$ c flour
6 c canned low salt chicken broth
3 tblsp chopped fresh sage

1 tsp ch fr oregano
 $\frac{1}{2}$ tsp ch fr thyme

7 oz Brie, rind removed, cheese cut into pieces
S & ground white pepper

coat garlic w/oil - wrap in foil - roast @ 350 until soft and golden (20 min?)

heat oil, sauté onions, carrots/celery 'til soft - 10 min
Add flour - 3 min
Gradually stir in stock, bring to boil
Reduce heat - simmer uncovered (stirring) 'til thickened - 15 min

peel garlic (squeeze out of skin) - food processor w/1 cup of soup - puree
add to soup - add herbs

simmer - gradually add brie, stirring 'til melted
S& wh P
Serve with crusty baguette