



## Creamy Sorrel Soup

2 tablespoons unsalted butter  
1 cup yellow onion, small dice  
1/4 cup carrots, peeled and diced small  
1/4 cup celery, washed, trimmed and small dice  
2 cups starchy potatoes (any of the CSA potatoes will work well), small dice  
1/3 cup basmati rice  
4 cups vegetable broth  
1 cup cream  
2 1/2 cups sorrel, washed, heavy stems removed, spun dry and chopped  
2 teaspoons fresh thyme or lemon thyme  
Salt and fresh ground pepper



Place a 3 quart Dutch oven over medium heat. Add the butter and as it melts add the onions, carrots and celery. Season them with 1/2 teaspoon of salt and several grinds of fresh pepper.

Let the vegetables sweat until tender, then add the potatoes, rice and vegetable stock. Bring the soup to a boil then reduce the heat to a simmer.

Cook until the rice and potatoes are tender -- anywhere between 20 and 30 minutes. Once they are tender, add the cream, sorrel and fresh thyme. Heat the soup through and until the sorrel is wilted. Taste, adjust seasonings (it will probably need salt) and serve.