



Garlic Soup with Chicken

Similar to a recent hit with a Spanish dinner group at Salut! Makes 8 Servings.

Pairings

Lighter Pinot Noir. Dry Rose'. Italian Pinot Grigio.
Domestic Semillon, New Zealand Sauvignon Blanc and Loire Valley dry white wines. California oaked Chardonnay.

Ingredients

1	Whole chicken, disjointed		Salt and pepper to taste
2	Carrots, minced	10	Cloves garlic, peeled
2	Stalks celery, minced	4 Tbsp	Butter
1 lg	Whole onion	2 Tbsp	Flour
1	Whole head garlic, broken into unpeeled cloves		
1	Chopped fresh parsley		

Preparation

1. Make fresh chicken broth by simmering chicken, carrots, celery, onion, garlic, parsley, salt and pepper in enough water to cover.
2. When chicken is thoroughly cooked, remove it and skim fat from broth.
3. Simmer broth, reducing it until it is very rich.
4. Remove unpeeled garlic cloves; squeeze cooked garlic from cloves and mash to make puree. Discard skins.
5. In frying pan, sauté the 10 peeled cloves in butter.
6. When lightly browned, add flour and small amount of broth and mix with a wire whisk until velvety.
7. Pour this mixture into the remaining broth, add pureed garlic, and stir.
8. Tear chicken into bite-sized pieces and add to the soup.
9. Sprinkle with fresh parsley.
10. Serve & Enjoy!

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