

Shaker Herb Soup

Go to taste on the fresh herbs here.

Also Known As

from Rita Heikenfeld

Course	Yield	Type of Food	Main Ingredient
Soup	4 servings	Soup	Herbs or Spices

Comments

Another great recipe from my good friend Rita Heikenfeld. If you want to get the full on effect that herbs can bring to the table, then whip up a batch of this fine and tasty soup.

Prep Time 20 minutes **Cooking Time** 20 minutes **Ethnic Origin** American

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat? Yes **Temperature** **Grease Pan?** Yes
Measure **Ingredient** **Measure** **Ingredient**

4 Tbs.	butter
.5 cup	minced chives
2 Tbs.	minced tarragon or more to taste
2 Tbs.	fresh minced parsley
.25 cup	watercress, chopped
2.5 cups	finely diced celery
	Salt and pepper to taste
2.5 qt.	chicken broth

Optional
Fontina toasts

Instructions

Melt butter in pot over medium heat.
Add chives, tarragon and celery.
Simmer for a few minutes until herbs smell fragrant.
Add broth, bring to a simmer again until soup is hot.
Serve with Parmesan toasts:

Brush thin slices of baguette with olive oil. Top with a nice layer of shredded Fontina. Run under broiler just until cheese starts to melt. Sprinkle with fresh minced parsley if you like.

Tarragon: Russian or French?

True French tarragon is propagated from cuttings, so if you see a packet of tarragon seeds, you'll be purchasing what is called Russian tarragon, which grows quite well but has little flavor. When buying the plant, take a piece and bite it - true tarragon has a numbing effect on the tongue. (Don't worry: it only lasts a few seconds!).

Growing Tarragon: This hearty perennial likes good drainage and the roots don't go very deep into the ground but rather spread out, so if you pot this herb up, make sure your container has enough surface area.