

Cream of Broccoli Soup

This is my family's favorite

8 cups broccoli florets (about 1 1/4 pounds)

2 cups low-salt chicken broth

1 cup plus 4 teaspoons whipping cream

3 tablespoons unsalted butter

Ground white pepper

Cook broccoli in large pot of boiling salted water until tender but still bright green, about 5 minutes. Drain broccoli. Set aside 4 small florets for garnish.

Combine broth and 1 cup cream in heavy large saucepan and bring to boil. Working in batches, puree broccoli, broth mixture, and butter in blender until smooth, about 45 seconds per batch. Return puree to same pan. Season soup to taste with salt and white pepper. (Soup can be made up to 8 hours ahead. Cool slightly, cover, and refrigerate.)

Bring soup to simmer, thinning with water if desired. Ladle soup into 4 bowls. Drizzle 1 teaspoon cream over each; garnish with reserved florets.

Braised Cabbage

1 cabbage, sliced

3 onions, sliced thinly

2 tbsp. butter

4 apples, peeled, cored and sliced

4 whole cloves

1/2 c. red wine vinegar

1/2 bottle dry red wine

1/2 tsp. sugar

Dash salt

Melt butter in large saucepan. Sauté onions, then add cabbage, apples, sugar and salt, cloves. Mix well. Add vinegar and wine. Cover and cook over low heat until cabbage is soft and liquid has absorbed, stirring occasionally (approximately 1 1/2 hours). Serve with pork or chicken.