

Show #49: The Stinking Rose

Alison and Chris

Roasted Garlic Soup with Parmesan Cheese

26 garlic cloves (unpeeled)
2 tbsp olive oil

2 tbsp (1/4 stick) butter
2 ¼ cups sliced onions
1 ½ teaspoons chopped fresh thyme
18 garlic cloves, peeled
1 ½ c chicken stock or canned low-salt chicken broth
2 ½ c whipping cream

½ c finely grated Parmesan cheese (about 2 ounces)
4 lemon wedges

Preheat oven to 350 degrees F. Place 26 garlic cloves in a small glass baking dish. Add 2 tablespoons olive oil and sprinkle with salt and pepper; toss to coat.

Garlic Potato Gratin with Fresh Thyme

3 garlic cloves, peeled
½ c extra-virgin olive oil
1 ½ tsps. Dried thyme leaves
4 pounds starchy potatoes, such as russets, peeled
Salt and freshly ground black pepper
3 c chicken broth (canned or carton)

Adjust oven rack to lowest position. Heat oven to 350 degrees.

With motor running, drop garlic through feeder tube of a food processor to mince. Scrape down sides of bowl. With motor running, add oil through the feeder tube, continue to process. Transfer to a small bowl, stir in thyme and set aside. Switch to slicing blade and slice the potatoes (or thinly slice them with a knife). Brush a little of the garlic oil over the bottom of a 9-by-13 inch or similar size baking dish. Make 4 layers in this order: potatoes, a generous brushing of the oil, a sprinkling of salt and pepper. Slowly add broth at one corner to avoid washing off garlic and herbs.

Bake until most of the broth has been absorbed, about 45 minutes. To brown, move pan to middle rack and broil until spotty brown, about 5 minutes. Let rest so potatoes continue to absorb liquid, about 10 minutes. May be made ahead, held at room temperature, then reheated.

Serves 10 – 12

Spread the Joy! Garlic Butter with Fresh Herbs & Pecans on:

Sautéed squash and zucchini
or
Top Sirloin Steak
or
Italian Bread
or
Toasted Multigrain Bruschetta

1/3 c chopped flat-leaf parsley leaves
2 ½ tablespoons chopped basil
2 ½ tablespoons chopped chives
2 large garlic cloves, coarsely chopped
10 pecan halves
1 stick (4 oz) unsalted butter, softened
1 tablespoon dry white wine
¼ teaspoon salt
¼ teaspoon freshly ground pepper
2 tablespoons finely chopped shallots

In Mini processor, combine the chopped parsley, basil, chives, garlic and pecans and pulse until finely chopped. Add the softened butter, white wine, salt and pepper, and process until fairly smooth. Add the shallots and pulse just until combined.