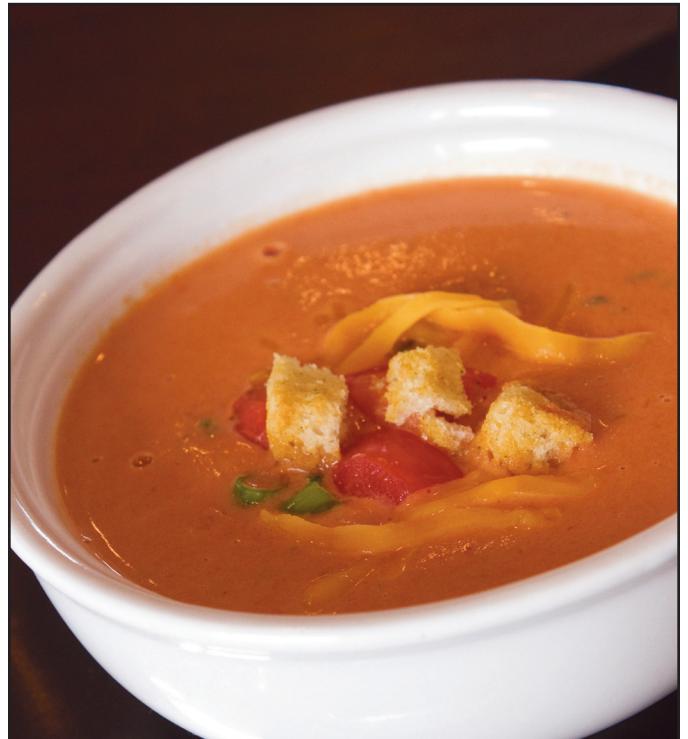




# Soup's On!

Snuggle up and warm  
your soul with four soup  
recipes from area chefs

Photographed by Brittney Scharine





## Bacon Potato Leek Chowder

*"This soup is all about the details. Spend some time preparing the savory roasted pepper butter instead of using regular butter. When you taste your flavorful soup you won't regret it!" —Chef Ben Wright (pictured with wife and fellow chef, Natalie), The Firefly Coffeehouse*

Yields 10 servings

**Soup**

½ lb. center cut bacon  
(get nice thick bacon—it's worth it!)  
2 large leeks, chopped into ¼-inch pieces  
3 lb. Yukon Gold or red potatoes, skins on, chopped into ¼-inch pieces  
5-6 c. chicken stock  
2 bunches scallions, chopped  
1 c. half and half

1. Prepare pepper butter: Roast poblano pepper and garlic in oven and caramelize red onion on stove. Puree with butter in a food processor. You will only need a few tablespoons for the soup.
2. To prepare soup, cook bacon until almost done and let cool. Save bacon fat. Chop bacon into ½—pieces and sauté over medium heat in soup pot.
3. When bacon is cooked to your liking, add about 3 Tbsp. bacon fat and 3 Tbsp. roasted pepper butter to pot.
4. Add leeks and sauté until translucent.
5. Add potatoes and sauté for about 5 minutes.
6. Add chicken stock and bring pot to a boil. Lower temp to a simmer until potatoes begin to fall apart.
7. Pulse ⅓ of the soup in a food processor quickly (do not puree). Add this back to pot with 2 bunches of chopped scallions.
8. Add half and half, salt and pepper to taste. Garnish with scallions or parsley.

*The Firefly Coffeehouse is located at 114 North Main St., Oregon; (608) 835-6238*

**Roasted Pepper Butter**

1 poblano pepper  
6 cloves garlic  
½ red onion  
1 c. unsalted butter



## French Onion Soup

*"This soup recipe would be a great party menu item. It's easy, full of flavor and doesn't require an enormous amount of effort. The recipe can also be halved for a smaller group." —Chef Aaron Johnson, Bistro 101*

Yields 16-18 servings

14 yellow onions, sliced thin  
4 Tbsp. olive oil  
5 bay leaves  
1 c. dry vermouth  
1 750-ml bottle white wine  
1 gallon beef stock

1. In a large stock pot, heat olive oil over medium heat.
2. Add onions and bay leaves. Cook on low heat until they become transparent and very soft, approximately 25-30 minutes. Do not let onions brown.
3. Turn off heat, add vermouth to pot and turn back to medium heat. Cook until reduced, about 5 minutes.
4. Add white wine and beef stock.
5. Simmer 1 hour. Add salt and pepper to taste.
6. Ladle into a soup crock, top with toasted baguette and Gruyére cheese, place under broiler until cheese is melted and bubbly.

*Bistro 101 is located at 101 East Main St., Mount Horeb; (608) 437-9463*



## Tomato Basil Soup

*"If you're having a rough day, a good day or just simply want something of substance in your belly, there is nothing more comforting than sitting by the fireplace with a hot steaming bowl of tomato basil soup." —Owner Lisa Ratze, Yola's Cafe*

Yields 4 servings

4 tomatoes, peeled, seeded and diced  
4 c. tomato juice  
14 fresh basil leaves  
1 c. heavy whipping cream  
1½ tsp. brown sugar  
1 tsp. Italian seasoning  
¼ tsp. salt  
⅛ tsp. white pepper  
Optional garnish: croutons, cheese, tomatoes or green onions

1. Place tomatoes and tomato juice in large saucepan over medium heat. Simmer for 30 minutes.
2. Remove tomato mixture from saucepan and puree in a food processor with basil leaves. Return to saucepan.
3. Over medium heat, stir in remaining ingredients. Cook and stir until heated through and cream is melted (do not boil).
4. Garnish with croutons, cheese, tomatoes or green onions.

*Yola's Cafe is located at 494 Commerce Dr., Madison; (608) 827-5800*



## Chicken and White Bean Soup

*"Winter soups are often loaded with heavy cream, so this winter we wanted to use seasonal vegetables and local meats in a hearty but healthier way." —General Manager Megan Kirby, Fresco*

Yields 6-8 servings

2 oz. bacon, cut into bite-size pieces  
2 oz. minced garlic  
2 oz. minced shallots  
64 oz. chicken stock/broth  
2 lb. great northern white beans  
4 oz. carrots, cut into quarter moons  
4 oz. corn  
6 oz. kale, chopped  
2 braised chicken thighs  
¼ c. white wine  
Bundle sachet of: rosemary sprig, 4 thyme sprigs, and 1 bay leaf

1. Fry bacon until crispy. Separate fat from bacon and set aside.
2. Cook garlic and shallots in bacon fat until soft. Pour in white wine and cook until wine is almost gone.
3. Add chicken stock and sachet of herbs. Bring to a boil, then lower heat to simmer.
4. Add carrots, cook for 5 minutes.
5. Add beans and corn, cook until all vegetables are tender.
6. Add chicken to broth mixture, then kale, and cook until slightly wilted.

*Fresco is located at 227 State St., Madison; (608) 663-7374*