

R3A2 Version of JADE SOUP from Soup by Pam Reiss (doubled)  
[I call it Salad Soup, too]

[You puree everything at the end so cutting just makes things cook faster. My cutting instructions have that goal in mind.]

1. Cut up
  - 2 LEEKS (~8 oz. untrimmed), white part only, 1/4" half circles
  - 8 small cloves GARLIC (or ~3 of those huge ones; tiny dice)
  - 2 red POTATOES ~12 oz, peeled and diced (or cut while leek cooks)  
(why RED: maybe because softer and cooks faster?)
2. Heat in frying pan
  - 2 T OIL (more if needed)  
and saute GARLIC in oil for ~1 minute, then add LEEK and saute for 4-5 more minutes.
3. Get ready
  - 8 c. STOCK  
(4 cans Swanson's chicken broth + about 1/2 can water to make 8 c is VERY salty, even if you add NO additional salt, also more chicken-y tasting than my homemade. Next time, if I don't have homemade on hand, I will use only 3 cans broth + water to make 8 c. Parve/vegetarian: use 8 c water and 8 tsps Parve chicken-style soup mix (warning: has MSG.)
  - 3/4 tsp white PEPPER (Reiss doesn't say white but it looks nicer) salt, if the broth isn't plenty salty already.
4. When the LEEK's time is up, add the POTATO, STOCK and seasonings to taste. Bring to boil over high heat (takes ~5-7 minutes), then simmer uncovered for 10 minutes.
5. Meanwhile, ready the remaining vegetables.  
"Firmly packed" for the leafy ones, says Reiss, who measures by volume except for the spinach. I packed, weighed and wrote down the weights so I won't have to pack again.
  - 2-3 small/medium ZUCCHINI (~8-9 oz total), sliced 1/8"
  - 4 c. SPINACH (8 oz.), destemmed
  - 2 c. ARUGULA (~3 oz.)
  - 1/2 c. PARSLEY (I use ~15 sprigs, destemmed)
  - 1/2 c. BASIL (I use 2 0.66 oz packages if fresh, or ~ 2T dried)
  - 1/4 c. CHIVES (I use 1 0.66 oz package) (Reiss says 1/2 c.)  
I once substituted 2 SCALLIONS, green only, sliced 1/4".
6. When the potato has simmered, add the ZUCCHINI. Simmer for another 10 minutes.
7. Add REMAINING VEGETABLES. Simmer another 2-3 mins.
8. Immediately puree soup in blender, <~2 c at a time.

Serve hot or cold. It's terrific COLD on the second day. Eaten hot right away is good, too; the color is a brilliant emerald. Reheating makes it more yellow, but it is still pretty.

Makes about 10 cups. Serves ~8-12, depending on portion size. Total time: 1 h 20 m.

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