



Chef Paul's Roasted Vegetable Soup

Our good friend Chef Paul Mach is professor of culinary arts at Penn College of Technology and co-host of "You're the Chef", a public television cooking series.

Makes 12 cups

- 1½ lb. Spanish onions, sliced into ½ inch thick slices
- 1½ lb. Carrots, peeled and cut into ½ inch thick slices
- 1½ lb. White turnips, peeled and sliced into ½ inch thick slices
- 2 each Leeks, whites only, sliced ½ inch thick
- ½ C. Butter, clarified
- 1½ C. Tomatoes, canned, whole or fresh, peeled and seeded
- 2 C. Potatoes, peeled, quartered
- 2 qts. Chicken stock or water
- ¼ C. Fresh chopped parsley
- 1 T. Fresh rosemary, stemmed and chopped
- 1 T. Fresh thyme, stemmed
- 1 Bay leaf
- To taste Salt
- To taste Ground white pepper
- 1 pt. Heavy cream
- 1 loaf French bread, sliced into ½" thick slices no wider than your serving dish
- ¼ lb. Shredded Gruyere cheese

1. Using a large bowl, coat the onions, carrots, turnip and leeks with the clarified butter. Place them on a large sheet tray or shallow roasting pan. Do not overfill the tray or pan. The vegetables should not overlap a lot.
2. Place the tray into a 400° oven and bake until they begin to shrivel and brown. The vegetables should be quite golden brown to brown when they are done, acquiring a sweeter taste as they finish browning.
3. Place the chicken stock or water on the stove in a large soup pot and bring it to a boil. Add the roasted vegetables. Remove any browned vegetables from the sheet tray using some of the water from the soup pot scraping the particles as they loosen and add the liquid and vegetable pieces to the soup.
4. Add the potatoes, tomatoes and chopped herbs and bay leaf and cook until the potatoes soften. Remove the bay leaf and puree the soup with a food processor or immersion blender. Return the soup to the heat and add the cream. Season to taste. The soup should be slightly thick from the potatoes.
5. Serve the soup topped with sliced French bread that has been toasted with the Gruyere cheese on top. Add a large green salad and some Hunt Country **Hunter's Red** or **Cream Sherry** and you have a complete meal!