

Chilled Lettuce Soup



Ingredients:

- 2 tablespoons butter
- 1 medium onion, chopped
- 4 medium cloves garlic, sliced
- 2 cups vegetable stock (can use chicken)
- 1 head Romaine lettuce
- 1/4 cup loosely packed parsley leaves
- Juice of 1 lemon
- Bacon salt to serve

Method: In a pan, melt butter and sauté onion and garlic and cook until softened. Add stock, bring to a simmer, and cook until vegetables are very tender, about 10 minutes. Add lettuce and parsley and cook until wilted about 2 minutes.

Transfer to blender and blend until smooth. If too thick, add more broth. Add lemon juice and season with salt and pepper. Refrigerate and serve with Applewood bacon salt.