



## SAVOY CABBAGE SOUP

Makes 6 generous servings.

Freezer friendly, thick, nutritious and great on a cold, winter day, this soup can be a meal in itself if cooked with meat. I chop all the vegetables in a food processor to save a lot of time.

### INGREDIENTS

- ¾ ounce dried porcini mushrooms
- 1 cup boiling water
- 4 tablespoons extra-virgin olive oil
- 2 onions, quartered
- 4 cloves garlic, quartered
- 2 carrots, cut into large pieces
- 1 small Savoy cabbage, about 11/2 pounds or regular cabbage.
- 6 cultivated mushrooms
- 14.5 ounce can crushed tomatoes
- 4 cups vegetable broth
- Small bunch dill, tied with a string, leave some for garnish
- Kosher salt
- Freshly ground black pepper

### PREPARATION

1. Place the dried mushrooms in a small bowl, pour boiling water over the mushrooms, cover and let stand for about 20 minutes. Strain soaking liquid through a sieve lined with a paper

towel, squeezing mushroom over the sieve to extract more liquid. Set liquid aside. Wash soaked mushrooms carefully to remove any sand, pat dry with paper towels and chop coarsely.

2. Chop the onions and the garlic coarsely in a food processor fitted with the steel blade. Do the same with the carrots. Discard the outer leaves of the cabbage, quarter, core and chop coarsely.
3. Wipe the cultivated mushrooms with a damp paper towel, quarter and chop coarsely.
4. IT IS BEST TO CHOP EACH VEGETABLE SEPARATELY.
5. In a large saucepan heat the oil, add the onions, garlic and carrots and sauté for about 5 minutes. Add the cabbage, both mushrooms, mushroom liquid, tomatoes, vegetable broth and dill.
6. Bring to a boil over high heat, lower the heat then cook gently, half covered for about 30 minutes. The Savoy cabbage will be a little crunchy.
7. Season to taste with salt, pepper.
8. Garnish with dill snipped with scissors.