

Potato, Leek, and Broccoli Soup with Pancetta Crumbs

Adapted from Food and Wine

3 cloves unpeeled garlic
3 tablespoons unsalted butter, divided
1 cup sliced leeks, white and light green parts only
1 pound Russet or other potatoes, peeled and chopped small
2 cups broccoli florets, coarsely chopped small
2 1/2 cups homemade chicken stock or low-sodium broth
1/2 cups Half and Half
Wedge of fresh-squeezed lemon juice
Salt or Mrs. Dash and freshly ground pepper, to taste
Handful of fresh parsley, chopped
1/2 cup cubed sourdough bread
1 tablespoon olive oil
1/8 cup finely chopped pancetta
2 teaspoons finely chopped fresh sage
1/2 teaspoon dried and crushed rosemary (or 1 teaspoon fresh)

Wrap garlic cloves in foil and bake at 400F degrees for 35 minutes. Remove and let cool then peel and add to a food processor or blender.

In a soup pot or Dutch oven, melt 2 tablespoons of the butter. Add the leeks, potatoes and broccoli and cook over medium-high heat for 10 minutes, stirring frequently, until the leeks start to soften. Add the chicken stock and 3 1/2 cups of water, cover and bring to a boil. Simmer over medium heat until all of the vegetables are tender, about 10 minutes.

Working in batches, add soup to the garlic in the food processor or blender, and puree the soup until very smooth. Return the puree to the pot and stir in the Half and Half and wedge of lemon juice. Season the soup with salt or Mrs. Dash and pepper. Keep warm on low.

Meanwhile, pulse the bread cubes in a food processor until coarse crumbs form. In a skillet, melt the remaining tablespoon of butter in the tablespoon of oil. Add the pancetta, sage, rosemary and bread crumbs and cook over moderately high heat, stirring frequently, until the crumbs and pancetta are browned and crisp, about 10 minutes. Drain on paper towels.

Ladle the soup into bowls, garnish with the pancetta crumbs, and enjoy!