



Artichoke Bisque

6-8 hearty servings

1/4 Cup Chopped Prosciutto (about 4oz) – finely chopped

1 TBS Fresh chives – chopped

2 cans Artichoke Hearts – cut into quarters

4 Cloves Garlic – minced

1/2 Cup Onions – chopped

2 Cups Whole Milk or half/half (at room temperature)

1 QT Chicken Stock

1/2 Cup Dry White Wine (optional)

4 TBS Butter

2 TBS Flour

1/4 TSB Ground Nutmeg

Salt and Pepper

Melt Butter in large sauce pan.

Add Garlic, onions and prosciutto.

Sauté until vegetables are transparent.

Add Flour – blend and cook on medium low heat for about 2 minutes while stirring constantly.

Slowly add chicken stock – keep stirring.

Add wine, salt, pepper and reduce until slightly thickened (about 4-5 minutes).

Take some of the liquid (about one cup) and add to the room temperature milk.

Pour into soup and cook until thickened (about 4-5 minutes).

Add artichoke hearts and nutmeg.

Taste and correct with salt adjust salt and pepper as needed.

Serve topped with chopped chives. The bisque is great with crusty French Bread.