

thirty acre farm

Roasted Garlic and Bread Soup with Chorizo

Serves 4

1 Large Onion (Vidalia, if possible)

1/2 lb. Chorizo Sausage, cut into 1/2 inch cubes

6 cloves Garlic, thinly sliced

1 T. Olive Oil

1/2 t. Salt

1/8 t. Freshly Ground Black Pepper

2 C. day-old Baguette or crusty bread, cut into 1/2 inch cubes, with or without crust

4 C. Stock or Broth

1/2 finely Chopped Scallions, white and green parts

Preheat oven to 425. In a 9x13" pan, mix onion, chorizo, garlic, oil, salt and pepper. Place on middle rack and roast for 15 minutes. Add bread, stir well, and roast another 5 minutes. Add broth, stir well, roast another 20 minutes. Garlic should be tender and mash easily with back of spoon. Remove from oven and taste for seasoning. If there are any larger pieces of bread, mash them up slightly using back of spoon. Serve hot, each bowl topped with sprinkled scallions.