



## *Scape Vichyssoise*

*A classic soup for garlic lovers. The flavour is superb but not overwhelming. Serve hot or cold, with a few diced scapes floating on top for garnish. If you like spicy soups, add a few drops of chili oil.*

### Ingredients

1 tbsp (25ml) butter  
2 cups (500ml) chopped **Ontario garlic scapes**  
1 cup (250ml) sliced leeks  
2 cups (500ml) diced peeled red potatoes  
4 cups (1 L) chicken stock  
¼ cup (50ml) whipping cream  
Salt and freshly ground pepper  
2 tbsp (25ml) chopped Italian parsley

### Directions

Heat butter in pot on medium-high heat. Add **Ontario garlic scapes** and leeks and sauté for 2 minutes. Add potatoes and sauté until softened slightly, about 2 minutes longer. Add stock and bring to a boil.

Reduce heat to medium and simmer for 10 minutes or until potatoes are cooked. Puree in food processor or with a hand immersion blender. Add cream and season with salt and pepper. Simmer for 5 minutes to blend flavours. Stir in parsley.

*Serves 4*

*Adapted from Lucy Waverman (Food & Drink 2002)*



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