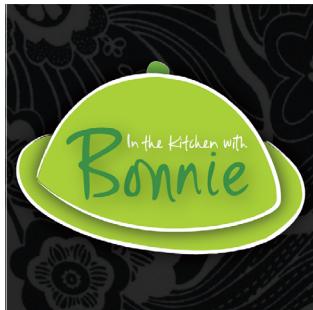


Potato, Kale, Bacon & Spring Onion Soup

with Crudite Platter and Blackberry Limeade



INGREDIENTS

For the Potato Bacon & Kale Soup:

2 lbs Mixed White, Red & Purple New Potatoes, Quartered
1 lbs Bacon, Julienned
1 lbs Green Kale, Chopped
3 Garlic Cloves, Minced
1 Bunch Spring Green Onions, Chopped (Separate Whites & Greens)

2 Quarts Chicken Stock
1 Tsp Red Wine Vinegar
2 Tbsp flour
Salt & Pepper to Taste

For the Crudités:

Asparagus, Zucchini, Yellow Squash, All types of peppers, Onions, Carrots, Eggplant, Heirloom Tomatoes, Cherry Tomatoes, Easter radishes, Celery, Broccolini, Beets, Potatoes, Green Beans, Haricot Verts

For the Blackberry Limeade:

3 cups fresh blackberries
7 cups cold water
1 cup sugar
1 cup fresh lime juice
Ice, for serving

DIRECTIONS

For the Potato Bacon & Kale Soup:

In a warm pan render the bacon until crisp. Remove bacon and reserve. Add white parts of scallions to the bacon fat. Cook on low heat until translucent. Add garlic. Then stir in the flour until all the fat is absorbed. Add kale and potatoes, stir for about a minute. Then slowly add the stock about a cup at a time. Once the liquid is hot, continue to add stock a cup at a time until all the stock is in the pot. Simmer for twenty minutes until the potatoes are tender. Add the vinegar; you can use more if you like the flavor. Then season to taste with the salt and pepper. Ladle the hot soup into a soup cup and garnish with the crisp bacon and green onion.

For the Crudités:

When selecting vegetables for a crudités use what is seasonal and fresh. Stay away from using the same old display of Broccoli, cauliflower, baby carrots, etc surrounding a bowl of ranch dip. Some vegetables may require some cooking for them to be edible. Blanching, grilling or roasting. You can also prepare the whole crudités by grilling or roasting.

For the display, use different cuts and shapes. Make sure you use contrasting colors as you alternate the vegetables. Have some type of geometric design in mind. Your platter or basket is your canvas, the vegetables are your paints and you are the artist. Paint a picture.

Once your painting is done, drizzle some red wine vinegar or balsamic vinegar with a little olive oil onto the vegetables. Season with a little salt and pepper and garnish with some fresh herbs like basil or tarragon.. The vegetables should speak for themselves, so don't use an over powering dip.

For the Blackberry Limeade:

In a blender, puree the blackberries with 1 cup of the water. Strain through a fine sieve. In a small saucepan, combine the sugar with 1 cup of the water and bring to a boil. Simmer until reduced to 1 cup, about 15 minutes; let cool.

In a pitcher, combine the blackberry puree with the sugar syrup, lime juice and the remaining 5 cups of cold water and refrigerate until chilled. Serve in tall glasses over ice.

specialty of:

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