

# Cream of Artichoke Soup

Printed from Artichoke Recipes at <http://www.artichokerecipes.org/>

*Serves five.*

## **Ingredients:**

$\frac{3}{4}$  cup of chopped shallots and onions (green or white).  
2 medium carrots, sliced.  
2 medium ribs celery, sliced.  
4 tablespoons butter.  
1 bay leaf.  
 $\frac{1}{2}$  teaspoon of thyme.  
4 cups chicken broth.  
One (14oz) can artichoke hearts, drained and sliced.  
Salt to taste.  
Pepper to taste.  
2 egg yolks.  
1 cup whipping cream.

## **Directions:**

Saute chopped onion-shallot mixture, carrots and celery in butter.

Add bay leaf, thyme, chicken broth and artichoke hearts.

Simmer 10 to 15 minutes.

Remove bay leaf and season with salt and pepper. Stir two egg yolks into cream.

Add a small amount of warm soup mixture to egg-cream mixture.

Stir well and add to warm soup mixture, blending well.

Heat, stirring constantly, but do not boil.