

# Possibly the Best Pea Soup

Presented by Chef Kim Luckini 6/6/18

## INGREDIENTS

- 1 tbsp olive oil
- ½ cup finely sliced shallots (about 3)
- 1 clove garlic, chopped fine
- 1 pound shelled fresh sweet peas
- ½ tbsp chopped fresh tarragon or mint
- ½ tbsp salt
- Pink of pepper

## DIRECTIONS

1. Heat olive oil in soup pot. Add shallots & garlic and cook over medium heat until shallots are just wilted. Add 3-1/2 cups water & bring to boil. Turn down heat and simmer for ½ hour.
2. Add peas, tarragon/mint, salt & pepper and bring back to a boil. Turn down heat and let simmer for 5 minutes. Remove from heat and let cool to room temperature. Puree in a blender in batches until very smooth. Force through a fine sieve into a clean pot, discarding the small amount of pea skins left in the sieve.
3. Add salt to taste if necessary. Can be reheated and served hot or chill and served cold.