

Paula's Cream of Anything Soup  
In costume as  
Brussels Sprouts Crown Soup

2 tbl flour  
1 bunch crowns  
1 onion, chopped  
1 clove minced garlic  
1 can evaporated milk

4 tbl butter, divided  
1 quart chicken broth  
salt & pepper to taste  
½ cup heavy cream

Melt 2 tbl butter, add flour and cook until foaming stops and mixture starts to turn golden, set aside.

Chop your crowns and set aside. Sauté onion in 2 tbl butter until softened, add garlic and sauté until just softened. Stir in chopped crowns; cook and stir for 3-5 minutes. Stir in broth and heat to a simmer and cook uncovered until the crowns are tender, but still bright green. Cool and puree in blender or processor. Add the soup to the cooked roux, whisking constantly until smooth. Add the evaporated milk and cream, adjust seasonings, and bring up to temp.

Can be made as a vegetarian or vegan dish using soy butter and soy milk. The heavy cream can be omitted, but I felt it gave the soup a better mouth-feel. Let soup sit overnight, the flavor will be greatly improved.

