

Dan Ralston's Kitchen

Chilled Minted Pea Soup

2 tablespoons olive oil

1 Large shallot

2 garlic cloves, minced

2 16-ounce bags frozen petite peas, unthawed

5 1/2 cups (or more) low-salt vegetable broth (preferably organic)

1/2 cup chopped fresh mint plus additional for garnish

Crumbled Feta Cheese (enough for a heaping Tbsp per cup or bowl)

I serve this soup chilled in the summer for a refreshing first course. Make it a day or 2 ahead.

Heat oil in heavy large pot over medium heat. Add shallots and Sauté until tender, about 7 minutes. Add peas and stir 1 minute. Add 5 1/2 cups broth and bring to simmer. Cook until peas are very tender, about 8 minutes. Cool 15 minutes. Puree soup and 1/4 cup chopped mint in batches in blender or processor until smooth. Return to same pot; thin with more broth by 1/4 cupfuls, if desired. Cool, cover, and chill. Serve with the crumbled feta and a mint leaf.

If desired re-warm soup over medium-low heat. Season to taste with salt and pepper. Ladle into bowls; garnish with additional mint.

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