

## Farm(er's Market) Soup

- 2 cups new potatoes (small and unpeeled)
- 1 cup baby carrots (or sliced carrots)
- 2 cups spring peas (or whole snaps cut up)
- 1 cup spring onions
- 2 ears sweet corn
- 4 Tbsp. butter (olive oil)
- 4 Tbsp. all-purpose flour
- 4 cups whole milk
- 1 1/2 Tsp. salt
- freshly ground black pepper
- ground cherries, small cherry tomatoes (garnish in center)
- roasted beet chips (garnish on side)

### Instructions

Step 1: Boil potatoes and carrots in water until tender, 20 to 30 minutes. Drain. (this takes 12 minutes with baby vegetables)

Step 2: Steam peas and onions until tender, about 5 minutes. (in same pot)

Step 3: In a medium saucepan, melt butter (heat olive oil). Stir in flour to make a roux and cook rawness out of flour for about 2 minutes. It will start to brown.

Step 4: Add milk, all at once, and bring to boil stirring constantly. Reduce heat and stir until thickens.

Step 5: Stir in salt and vegetables. Season with pepper. Garnish with cherries and tomatoes and dill -Beet chips on the side.

Makes 6 servings.