

# Gnome Cooking

## GREENS SOUP

- 2 tablespoons extra virgin olive oil
- 2 leeks, cut in half length-wise, sliced
- 4 garlic cloves, sliced
- 6 cups chopped greens (leaves only), such as Swiss chard, dandelion greens, watercress and beet greens
- 1 ½ quarts water
- Salt, preferably kosher salt, to taste
- Freshly ground pepper to taste
- 4 slices country bread, toasted and rubbed with a cut clove of garlic
- Grated Parmesan for serving (optional)

Heat one tablespoon of the olive oil in a large, heavy soup pot over medium heat, and add the leeks. Cook, stirring, until tender, three to five minutes. Add the garlic and ½ teaspoon salt, and cook, stirring, until the garlic is fragrant, about one minute. Add the greens, and stir until they begin to wilt. Add the water and salt to taste, and bring to a simmer. Reduce the heat and simmer, partially covered, for 15 to 20 minutes, until the greens are very tender and the broth sweet. Add pepper, taste and adjust seasoning.

Brush the garlic croutons with olive oil, and place one or two in each bowl. Ladle in the soup, sprinkle on some Parmesan if desired and serve.

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