



Cream of Spinach Soup

2 – 16.oz. bags spinach leaves, well washed
1 small turnip, peeled & quartered
1 medium potato, peeled & quartered
2 leeks, white part only, very well washed and quartered
2 garlic cloves, peeled and halved
4 cups water
2 cups half and half
Salt and white ground pepper
2 cups croutons

- Place spinach, turnip, potato, leeks and garlic in a pot. Add water and cook for about 20 minutes until potatoes and turnip are cooked.
- If you have a hand blender, blend the soup in the pot. If you do not have a hand blender, cool soup down and ladle into a blender. Blend in batches. Return blended soup to the pot.
- Add the cream and season with salt and pepper.
- Heat through and serve. Do not boil the cream.
- Ladle into bowls and top with croutons.