

Barbara's Artichoke Citrus Soup

Ingredients:

2 tbsp. butter
¼ cup onion, chopped
1½ cups chicken stock
1 can artichoke hearts
2 tbsp. lemon juice
2 tbsp. cornstarch
1½ cups Half & Half
Zest of half a lemon

Directions:

Reserve canned artichoke liquid. Quarter artichoke hearts and set aside.

Melt butter in a saucepan over medium heat. Add onion. Stir and cook until translucent but not browned. Add broth, half artichoke hearts and ¼ of their liquid. Bring the mixture to a boil.

In a separate bowl, whisk the lemon juice and cornstarch together until smooth and lump-free. Whisk the cornstarch mixture into the boiling liquid in the saucepan. Return to a boil and boil 5 minutes.

To finish, stir in cream and remaining artichoke hearts. Season with salt and white pepper to taste. Serve in bowls garnished with lemon zest. Serve hot. Serves 4.