



Michigan Potato Potage with Morels and Ramps

(Serves 4 as a meal, 6 as a starter course)

1 stick unsalted butter	3 cups good chicken stock
24-30 ramps (sold in bundles) or 3 leeks, white parts only	Salt
6 medium to large potatoes	White pepper
3 cups water	Morel mushrooms to taste
	1 cup crème fraîche

In a stock pot with lid, melt 1/2 stick of butter over medium heat. Meanwhile, slice ramps/leeks to make thin coins (whites only!) and reserve greens of ramps/leeks.

Add sliced ramps/leeks to melted butter and sweat until softened and translucent; do not brown.

Peel potatoes and dice into 1/2-inch cubes.

After ramps are soft, add potatoes, water and chicken stock. Cover pot.

Bring to a boil, add salt and white pepper to taste and reduce to simmer for 30 minutes.

In a heavy-bottomed sauté pan, add knob of butter and melt. Chop as many morels as you'd like and increase heat until butter is frothy. Sear chopped morels for 2-3 minutes, or until butter browns and morels are slightly caramelized. Take off heat and reserve.

Whisk crème fraîche into potage and remove from heat. Using an immersion blender (stick blender), puree soup until creamy. Finish with a knob of butter and mix until melted. Adjust for seasoning with salt and pepper. Return to low heat.

In the sauté pan used to sear the morels, add more butter, take a few of the ramps/leeks greens you reserved and wilt under medium heat.

Add spoonful of seared morels to serving bowls and ladle soup over, garnishing with wilted ramps/leeks greens.

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