

SMITH-MADRONE

CARROT VICHYSOISE

6 tbsp butter
2 c leeks (or you can use green onions), sliced, white part only
4 tbsp flour
5 c chicken (or vegetable) stock, heated
4 c peeled & sliced carrots
1 tsp salt
1/8 tsp white pepper
½ c sour cream or yogurt
garnish: sour cream (or yogurt) & chopped chives

Stir in the flour and cook for a few minutes without browning. Gradually stir in the hot stock, bring to a boil, and add the carrots & seasonings. Return to a boil, partially cover & simmer over low heat for 30 minutes. Puree; you can serve hot or chilled. Garnish with a dollop of sour cream (or yogurt) and a few finely chopped chives.

MUSHROOM SOUP

2 oz **mixed dried mushrooms**, soaked in 3 c boiling water for 30 minutes
Saute 1 cup **minced onion** in 2 tbsp **butter** for 5 minutes.
Add 1 **minced garlic clove**, ¼ c **long grain rice**, 1 ¼ tsp salt.
Stir, cooking gently.
Drain the mushrooms, reserving both the mushrooms and the liquid. Set aside ½ c of the mushrooms and chop them finely; save for later use.
Add the drained and strained mushroom liquid and 2 cans of either chicken or vegetable broth and the mushrooms.
Cook for 30 minutes over low heat.
Puree the soup, adding 2 tbsp of creme fraiche (or whipping cream or sour cream). Heat gently and garnish with a dollop of the creme fraiche and the reserved chopped mushrooms.

Enjoy with Smith-Madrone Chardonnay!