

Radish Top Soup

Slightly modified by Caroline Hembel Beard from a recipe found online

2 Servings

Ingredients

Radish tops with or w/o radishes*

1 large onion, chopped

garlic, minced

Olive oil & butter for sauteing

2 baked potatoes, skinned & cut

(if needed) to fit into blender

Milk & cream to desired thickness

Salt & pepper to taste.

* or spinach, chard,
maybe kale, beet tops, etc.

Instructions

Clean radish (or other) greens; set aside.

Heat olive oil & butter in a pan on top of the stove;

Add chopped onion & minced garlic; saute

Add greens; saute . |

Place potatoes, then milk & cream in blender;

Add sauteed onions, garlic & greens.

Season with salt & pepper to taste;

Blend until as smooth as you like.

Pour into bowls; add a little butter, heat.

Optional: sprinkle on bacon crumbles,

grated cheese, or parsley.

Serve hot,

maybe with a salad that includes the radish roots!

| I've also added left-over chopped green onions,
parsley, etc. to the saute.