

Cream Garlic Scape Soup
By Ann Taylor Pittman
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Active Time: 35 minutes

Total Time: 50 minutes

Servings: 4

Ingredients

1/4 cup unsalted butter, divided

2 cups cubed baguette

1 1/4 tsp. kosher salt, divided

1 cup chopped garlic scapes, plus 2 Tbsp. thinly sliced garlic scapes, divided

1 lb. Yukon Gold potatoes, peeled and coarsely chopped (about 3 cups)

3 cups unsalted chicken stock

2 fresh bay leaves

2 cups loosely packed fresh baby spinach

1/2 cup sour cream

Directions

1. Preheat oven to 350°F. Melt 2 tablespoons of the butter in a large saucepan over medium. Remove from heat. Arrange bread cubes on an aluminum foil-lined baking sheet. Drizzle with melted butter, and sprinkle with 1/4 teaspoon of the salt; toss well to coat. Reserve saucepan; do not wipe clean. Bake bread cubes until toasted, about 12 minutes, stirring once after 8 minutes. Remove croutons from oven, and set aside.
2. Melt remaining 2 tablespoons butter in reserved saucepan over medium. Add chopped garlic scapes; cook, stirring occasionally, until slightly softened, about 3 minutes. Add potatoes, stock, bay leaves, and remaining 1 teaspoon salt. Bring to a boil over high. Partially cover, reduce heat to low, and simmer until potatoes are tender, 12 to 14 minutes. Uncover and stir in spinach. Remove from heat.
3. Pour potato mixture into a blender. Secure lid on blender, and remove center piece to allow steam to escape. Place a clean towel over opening. Process until smooth, about 45 seconds. Add sour cream, and process until well combined, about 20 seconds. Ladle soup into bowls; top evenly with croutons and sliced garlic scapes.