



This simple soup of artichoke hearts and mushrooms is part of a complex culinary heritage influenced by hundreds of years of conquest, trade, and settlement by Romans, Arabs, the French, the Spanish, and others long lost in the mists of time.

It's clear flavor profile and quick preparation has made it one of my year round favorites.

Yield: 16 servings

4 ounces bacon, cut crosswise into 1/4-inch strips
2 cloves garlic, minced or pressed
24 ounces mushrooms, sliced thin
28 ounces canned artichoke hearts, drained, cut into eighths

5 cups chicken stock
1/2 cup flat leaf parsley, minced
1 tablespoon fresh rosemary, minced
1 dash kosher salt, to taste
1 dash black pepper, to taste

Lightly brown bacon.

Add garlic and mushrooms and sauté for 5 minutes.

Add remaining ingredients, simmer and cook about 15 minutes.

Taste and adjust seasonings as needed.



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