**PALATINE LIBRARY – SPRING FLING**

**March 26, 2025**

**Creamy Potato Leek Soup**

**Serves 4**

**Ingredients**:

6 tablespoons unsalted butter

6 garlic cloves, finely chopped

3 leeks (white part only), thinly sliced

1 onion, chopped

1/2 cup dry white wine

1 1/4 pounds Yukon gold potatoes, peeled and chopped

1 bay leaf

3 sprigs fresh thyme, plus more leaves for garnish

8 cups vegetable stock – divided

Kosher salt and freshly ground black pepper

1 cup milk powder

1 tablespoon freshly squeezed lemon juice

Olive oil for drizzling

Frizzled leeks or shallot, for garnish (optional)

**Preparation:**

1. Heat the butter in a large wide pot over medium heat. Add the garlic, leeks and onion and cook, covered, stirring occasionally, until soft and not browned, about 12 minutes. Raise the heat to medium-high, pour in the wine and continue to cook, uncovered, until almost dry, about 4 minutes.
2. Add the potatoes, bay leaf, thyme, 7 cups vegetable stock, 1 teaspoon salt and a few grinds of pepper. Bring to a boil, reduce the heat to maintain a simmer and cook, covered, until the potatoes are very tender, about 20 minutes. Remove from the heat and cool slightly.
3. Remove and discard the thyme and bay leaf. Working in batches, transfer the mixture to a blender and carefully puree until smooth, taking care not to fill the carafe more than half full per batch, or puree with an immersion blender in the pot. Reheat the soup over medium heat until steaming.
4. Whisk together milk powder, remaining 1 cup of vegetable stock and lemon juice. Pour into soup and whisk to combine.
5. Continue to cook soup for another 10-15 minutes, being careful not to scald pan bottom, until soup has thickened slightly. Adjust the seasoning with additional salt and pepper. Ladle the soup into bowls. Garnish with a drizzle of oil and a frizzled leeks or shallot if using.

*NOTES:*

* *Milk powder allows you to increase nutrient and achieve creaminess without adding fat.*
* *Substitute broccoli, cauliflower or asparagus for leeks/potatoes for summer/fall options. Adjust cooking times as needed.*
* *Can leave diced potatoes whole if you desire a “chunkier” soup – recommend puree one half of soup mixture in order to create creamy base.*
* *Can also use store bought “French onions” for garnish.*

**Farro and Marinated Radish Salad**

**Serves 4-6**

**Ingredients**:

1 cup farro

1 bunch radishes – trimmed and thinly sliced (or grated or julienned)

1/3 cup flat-leave parsley – chopped

¼ cup fresh dill - chopped

2 green onion (green and white parts) – thinly sliced

2 lemons – zested and juiced

½ cup extra virgin olive oil

1 tsp sugar

1 tsp Dijon mustard

Salt/Pepper

1 romaine lettuce head – chopped (optional)

**Preparation:**

1. Prepare farro as per package direction – set aside to cool.
2. Combine cooled farro, radish, parsley, dill and green onion in a bowl.
3. In a separate bowl, combine remaining ingredients (less romaine) to create a vinaigrette.
4. Prior to serving, pour vinaigrette over farro and radish mixture and let sit for 30 minutes.
5. Serve as is or over a bed of romaine.

*NOTES:*

* *Pairs well with grilled chicken/steak.*
* *Can substitute farro with orzo, bulgar, lentils, quinoa, Israeli cous cous.*

**Springtime Sweet Onion, Spinach, Bacon and Swiss Egg Bake**

**Serves 4**

**Ingredients**:

1 yellow onion – diced

1–10-ounce packages frozen spinach – thawed and squeezed dry

4 ounces bacon – diced

6 eggs

1 TBS flour

1 tsp seasoned salt

1 tsp garlic powder

1 tsp pepper

½ cup flat leaf parsley – chopped

1 cup evaporated milk

1 cup Swiss cheese - grated

**Preparation:**

1. Heat oven to 350F.
2. In a medium skillet, sauté bacon until crispy. Remove from skillet and set aside.
3. In the same skillet, sauté onion until it is caramelized.
4. Add bacon, onion and spinach to a baking dish.
5. Combine eggs, flour, seasoned salt, garlic powder, pepper, parsley and evaporated milk – pour into baking dish and stir to evenly combined all ingredients.
6. Top with Swiss cheese.
7. Cover with foil and bake for 30 minutes. Uncover and continue to bake until egg mixture is set (*NOTE: Egg is set when a butter knife can be inserted into center and come out clean*).
8. Let cool slightly before serving.

*NOTES:*

* *Egg mixture can be used as base for any ingredients – try cooked breakfast sausage/onion/green pepper with cheddar cheese – a childhood classic in my family.*
* *Be sure to always cook proteins prior to including in the bake as they will not fully cook during the egg bake time.*