Turnip and Charred Potato Soup with Green Beans and Extra Virgin Olive Oil

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

3 lbs or turnips peeled and diced (note)

2 lbs baby new potatoes

I cup of onion medium dice

4 cloves of garlic chopped

2 tablespoon Canola oil

1/4 cup Loan Oak Winery Pinot Grigio

I quart Water

8 Green beans

Sherry vinegar about ½ tablespoon

Texas Olive Oil Ranch Extra Virgin Olive Oil

Kosher salt and white pepper to taste

<u>For the potatoes</u>: This can be done either on the grill or in the oven. Preheat either the grill to 500 degrees, and place the whole potatoes straight on the grill. If using an oven, preheat to 450 degrees, and place the potatoes on a greased baking sheet. Cook for approximately 25 minutes, until soft.

For the soup: Place the canola oil in a 3 quart pot and cook on medium heat until the oil lightly smokes. Add the onions and garlic and sweat until translucent, about 8 minutes. Stir the mixture every couple of minutes to avoid burning. Add the turnips and cook for about 3 minutes. Add the wine and let it cook down until almost dry. Finally, add the potatoes and water. Bring to a boil, then turn the heat down and let simmer for about 25 minutes. Remove from heat, pour mixture into a blender or food processor and purée until smooth. Strain through a fine strainer. Season with sherry vinegar, salt and pepper.

<u>For the green beans</u>: Place salted water in I quart pot and bring to a boil. In the mean time, prepare an ice bath for the green beans. When the water reaches a boil, add the green beans and cook for I minute. Remove promptly and place into the ice bath to stop the cooking process. Once cool, place the green beans on a towel to dry. Then dice into small circles about I/8".

<u>To complete</u>: Pour the soup in a bowl. Garnish with the green beans, and drizzle olive oil around the soup. Bon Appétit.

Note: To clean a turnip, cut off the top and bottom to see the thickness of the peel. Use a knife to remove the peel. A vegetable peeler will not work.