



Spring Onion Soup

By Susan Spungen for Susanalilty

Serves 4

This lovely pale green soup makes the most of the variety of spring onions you'll find in your farmers' market this time of year, but you can make it with supermarket onions too. Just go for a variety of alliums like leeks, shallots, scallions, white onions, etc. Whatever you can find! The spring-y green color comes from stirring in some pesto at the end which adds flavor too. I used garlic scape pesto, but you can use any kind that you made or bought, as long as it's a nice shade of green. Alternatively, you could also purée about 1 cup of the soup with a handful of parsley, basil, or even baby spinach in a high-speed blender and then stir that back into

the soup for that fresh color and flavor.

- 1 tablespoon olive oil
- 2 stalks green garlic, sliced
- 8 garlic scapes, sliced 1/4-inch thick, or 4 cloves garlic, thinly sliced
- 3 large shallots, peeled, quartered lengthwise, and sliced (1 heaping cup)
- 2 stalks celery, diced (about 3/4 cup)
- 1 cup sliced leeks (from 1 large or 2 small leeks), green tops removed, halved lengthwise and sliced
- 2 large spring onions, tops removed, sliced thinly into rings (about 1 cup)
- 1/2 large fennel bulb, cut into 1/2-inch pieces (about 2 cups)
- Kosher salt
- Black pepper
- 1 ½ cups cooked flageolet beans with 1 cup cooking liquid (instructions below)
- 1 Parmesan rind
- 4 cups chicken or vegetable stock (or 4 cups water and 2 teaspoons Better than Bouillon), plus more if needed
- About 1 tablespoon garlic scape pesto (recipe below, or see headnote for substitutions)
- Shaved Parmesan, for serving

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1. Heat oil in a small (5-quart) Dutch oven or soup pot over medium low heat. Add green garlic and garlic scapes and cook for 3 to 4 minutes. Add

shallots, celery, and leeks and cook for 10 to 12 minutes, until softened.

2. Raise heat to medium and add onions, fennel, 1/2 teaspoon salt, and a few grinds of pepper, cover and cook for about 5 minutes, stirring occasionally. Add the beans and their liquid, Parmesan rind, and stock. Bring to a boil, reduce to a simmer, and cook, partially covered for 15 minutes. Stir in about a tablespoon of garlic scape pesto and serve garnished with shaved Parmesan.

Garlic Scape Pesto

Makes about 1/2 cup

Garlic scapes are those crazy curly things you may see in your farmers' market from mid-spring until early summer. They'll keep well for a couple of weeks in your crisper, so buy now and ask questions later. I like to make this pesto and freeze it in ice cube trays. This makes it very easy to grab a cube to keep those fresh spring flavors going all year long.

- 6 garlic scapes, cut into roughly 1-inch pieces (about 3/4 cup)
- 1 cup (1/2 ounce) Italian parsley and/or basil leaves and soft stems, lightly packed
- 6 tablespoons olive oil
- 1/2 teaspoon kosher salt

Combine scapes, herbs, oil, and salt in the bowl of a food processor. Pulse until nearly smooth. Scrape into a storage container or freeze in ice cube trays. Transfer the cubes to a zip-top bag to use as needed.

To cook the beans: In a small saucepan, combine 1/2 cup of dry flageolet beans with an ample amount of water. Add 1/4 teaspoon salt and bring to a boil for one minute. Turn off the heat and let sit for one hour. Drain, rinse, and return to the same pot. Add 3 cups of water, 1/4 teaspoon salt, and 3 to 4 lightly smashed garlic cloves. Bring to a boil, turn to a low but visible simmer, and cook, stirring occasionally, for 40 to 45 minutes. As the garlic cloves soften, smash them against the side of the pot to break them up. If the liquid starts to cook down too much (meaning it won't cover the beans by the time they're done), cover partially with a lid after about 20 minutes. The beans should be about 90 percent done after 40-ish minutes, but remember they'll be cooking a bit more in the soup.