

Escarole and rice soup

Makes 4 servings

1 head escarole

1 small onion, minced

4 Tbsp. butter

Salt

4 1/2 c weak vegetable
or beef broth

1/4 c Arborio rice

3 tbs. grated Parmesan
cheese

1. Thoroughly wash escarole leaves, and cut into diagonal ribbons, about 1/8-1/4 inch wide.

2. In a large saucepan, sauté onions in butter over medium heat until they are browned. Add endive and a little salt; sauté a minute or two.

3. Add 1/2 c stock, cover, and reduce heat. Simmer until tender, 20-30 minutes.

4. Add the rest of stock, bring to boil, stir in rice, then cover. 5. Reduce heat to low and cook 20 minutes—the rice should be tender but firm. Remove from heat, stir in the Parmesan cheese, and adjust seasoning. Serve immediately.