

Early Summer Pea Soup

Serves 4-6

1 ½ cups of shelled peas
1 large onion
1 decent sized potato
1 decent sized carrot
1 quart vegetable broth
4 or so ounces of pancetta or 4 slices of good bacon
a little sour cream or crème fraiche
a bit of chopped dill

Here's a light and fresh June favorite.

Cook peas very briefly, just enough to get them bright green and al dente. Rinse in cold water to stop cooking. Set aside.

Saute onion, potato and carrot until onion is translucent and golden. Add vegetable stock to onion mixture, and cook until potato and carrot are tender. Take off heat and cool a bit.

Add peas to mixture, and pulse in food processor, but let it stay rough and rustic. Add more vegetable broth if insanely thick.

Saute pancetta or bacon.

Reheat soup, but quickly and just until hot. Pour into bowls. Crumble the pancetta or bacon on top; add a dollop of sour cream or crème fraiche and a little dill.