



French Garlic Soup




Ingredients

24 garlic cloves, peeled
8 fresh sage leaves
5 cups water with 2 teaspoons salt added
Pinch of saffron
4 slices day old or toasted bread
2 tablespoons olive oil
1 cup Guyere cheese

Directions

Place 22 of the garlic cloves and the sage leaves in a large sauce pan with salted water. Bring to a boil and simmer for 15 minutes. Remove garlic and sage. Discard the sage and mash the garlic with a mortar and pestle or a fork. Return garlic to the cooking liquid, along with the saffron. Keep the soup at a gentle simmer, with the lid on, until ready to serve. Preheat broiler to high. Cut the remaining garlic cloves in half and rub each slice of bread with it. Then, sprinkle each slice with olive oil and some grated cheese, reserving some. Broil bread until cheese topping bubbles. To serve, place a slice of bread in the bottom of each serving bowl. Pour over hot liquid and sprinkle on remaining cheese.

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