

Mauk Turtle Soup



Makes 8 servings

1/2c clarified butter	2T garlic, minced	2t cayenne pepper
1/2c all~purpose flour	3c tomatoes, crushed	2 bay leaves
2T olive oil	3c chicken broth	3T Italian parsley, chopped
1c onion, small diced	1 pound ground veal	2T sherry vinegar
1c red bell pepper, small diced	4 hard~boiled eggs, grated	1T kosher salt
1/2c celery, small diced	2T lemon juice	1/2c dry sherry

Make a very dark roux: Place clarified butter and flour in small saucepan and brown slowly stirring constantly to avoid scorching. Cook until very dark brown. Remove from heat and set aside.

In soup pot, heat olive oil and sweat onions, peppers and celery until tender. Add garlic, tomatoes, chicken broth and veal and simmer for 20 minutes. Add grated eggs, lemon, seasonings and vinegar. Continue to simmer.

Place small amounts of roux into the soup while simmering to flavor and to bring to desired thickness. Once desired thickness is achieved, serve with 2T sherry on top of each serving.

Prepare Ahead Tip

Roux can be made ahead and keep refrigerated for up to 24 hours.