

Duarte's Cream of Artichoke Soup

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Duarte's ("doo-arts") Tavern in Pescadero on the San Mateo coast makes a legendary artichoke soup. This version is inspired by that recipe. You can find similar soups in Italy, maybe without the cream.

2 Tbsp. olive oil
1 small onion, chopped
2 cloves garlic, crushed
2 cups chicken stock
2 Tbsp. lemon juice
1/2 tsp. salt
1/4 tsp. pepper
1 cup heavy cream or half and half

Sauté artichokes, onion and garlic until soft over low heat.

Purée artichoke mixture with stock and lemon juice in blender, then sim-