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# Artichoke Cream Soup

*Corinne Vincent Sade*

*Party Recipes from the Charleston Junior League - 1993*

Servings: 8

**3/4 cup finely chopped onion**  
**3/4 cup finely chopped celery**  
**1/4 cup finely chopped green pepper**  
**6 tablespoons butter**  
**6 tablespoons unbleached all-purpose flour**  
**6 cups chicken broth**  
**1/4 cup fresh lemon juice**  
**2 bay leaves**  
**1/2 teaspoon ground thyme**  
**2 cans (14 ounce ea) artichoke hearts, drained and chopped**  
**2 cups half-and-half**  
**2 egg yolks, beaten**  
**lemon slices (for garnish)**  
**chopped parsley (for garnish)**

In a large saucepan, saute' the onions, celery and green bell pepper in the butter until tender, about 10 minutes.

Add the flour. Cook, stirring constantly, for 1 minute. Slowly add the chicken broth and lemon juice, stirring until blended. Add the bay leaves, thyme and chopped artichoke hearts. Cover and simmer until thickened, about 20 minutes.

In a medium bowl, combine the half-and-half and egg yolks. Mix well. Pour a small amount of the hot soup into the egg mixture and whisk to combine. Then pour the egg mixture into the hot soup, whisking well.

Remove the bay leaves and pour the soup in batches into a blender or the bowl of a food processor. Process until smooth.

Serve immediately, garnished with the lemon slices and parsley. (If you need to reheat the soup before serving, do not let it come to a boil.)

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 140 Calories; 11g Fat (69.3% calories from fat); 5g Protein; 6g Carbohydrate; 2g Dietary Fiber; 76mg Cholesterol; 692mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 Fat.*