

# **Sherry-Garlic Soup with Smoked Paprika**

Palm Beach Post

**Servings: 6**

**2 tablespoons olive oil**  
**10 cloves garlic, finely chopped**  
**1 tablespoon smoked paprika**  
**1 cup amontillado sherry**  
**6 cups turkey broth**  
**salt (to taste)**  
**freshly ground black pepper (to taste)**  
**Marcano almonds, roughly chopped**

Heat the olive oil in a deep 4-quart pot set over medium heat. When the oil is hot, add the garlic and turn reduce the heat to low.

Cook very slowly for about 10 minutes, stirring frequently. Do not let the garlic brown.

Add the smoked paprika and cook for another 1 to 2 minutes, stirring until the garlic and paprika form an oily red paste.

Add the sherry and turkey broth; turn the heat to medium high. Whisk until combined and bring the soup to a simmer. Reduce heat to low and simmer for 15 additional minutes, or until ready to serve.

Taste and season, if necessary, with salt and pepper. Serve sprinkled with the chopped almonds.

Serving Ideas: An alternate serving idea: Just before serving slip a couple of eggs into the simmering broth and poach them. Serve the soup with a poached egg in each bowl and crusty bread on the side.

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Per Serving (excluding unknown items): 47 Calories; 5g Fat (83.8% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable; 1 Fat.