

Artichoke (Jerusalem) Soup

Ingredients

3 slices of lean bacon or ham, 1/2 a head of celery, 1 turnip, 1 onion, 3 oz. of butter, 4 lbs. of artichokes, 1 pint of boiling milk, or 1/2 pint of boiling cream, salt and cayenne to taste, 2 lumps of sugar, 2-1/2 quarts of white stock.

Method

Put the bacon and vegetables, which should be cut into thin slices, into the stewpan with the butter. Braise these for 1/4 of an hour, keeping them well stirred. Wash and pare the artichokes, and after cutting them into thin slices, add them, with a pint of stock, to the other ingredients. When these have gently stewed down to a smooth pulp, put in the remainder of the stock. Stir it well, adding the seasoning, and when it has simmered for five minutes, pass it through a strainer. Now pour it back into the stewpan, let it again simmer five minutes, taking care to skim it well, and stir it to the boiling milk or cream. Serve with small sippets of bread fried in butter.

Source: Mrs Beeton's Book of Household Management (1861)

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