

COD POACHED IN GARLICKY BROCCOLI SOUP WITH FRESH HERB SALSA serves 4

Swap out the chicken broth for vegetable broth in the soup if need be. When you're done making the soup, this meal then comes together very quickly and you'll need to stay right at the stove. So set the table (include soup spoons) and pour the wine before you poach the cod or you'll be eating cold fish. Well, that's better than being one!

1. MAKE GARLICKY BROCCOLI SOUP:

Can be made up to 3 days ahead and refrigerated until needed for the fish.

- 2 tablespoons salted butter
- 1 tablespoon olive oil
- 4 small well-washed leeks, sliced (white and light green parts only)
- 1 large stalk celery, sliced
- 4 cloves garlic, sliced
- Small handful fresh parsley
- 2 sprigs thyme (can sub 1/2 teaspoon dried thyme)
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh ground black pepper
- Pinch Piment d'Espelette or Aleppo pepper (can sub with smaller amount of crushed red pepper)
- 1 cup dry white wine
- 2 cups water
- 4 cups low-sodium chicken broth
- 5 cups broccoli florets (about 1.5 heads--save stalks to slice and sauté for salad)

In a six-quart lidded soup pot, heat the butter and oil over medium flame; add leeks and celery. Cook, stirring occasionally for 10 minutes or until soft, adding garlic for last minute or two. Stir in the parsley and thyme, then season with salt and peppers.

Pour in white wine; let cook down a few minutes until reduced by half. Add water and broth. Bring to a boil and stir in the broccoli. Reduce to a healthy simmer, cover partially, and cook until broccoli is totally fork tender--about 30 minutes.

Taste and adjust seasonings. Remove thyme sprigs or you'll be flossing your teeth at the table with them. Purée using a handheld immersion blender or carefully in batches in the blender (hold a towel tightly over the top) or in the food processor. Return to pot, if needed, and taste for seasoning one last time. Any leftovers are good hot or cold. You can poach an egg or two in this soup for a filling breakfast.

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2. POACH COD IN BROCCOLI SOUP

- 4 cod fillets, 5 or 6 ounces each
- Kosher salt and fresh ground black pepper

Preheat oven to 200 degrees and place 4 shallow bowls in it to warm.

Pour about 1 1/2 -2 quarts of soup into a large, deep skillet or sauté pan and bring to a boil; reduce to a bare simmer. Pat cod fillets dry with paper towel, season with salt and pepper, pressing the spices into the fish. Lay fillets down to the soup gently. Cook until just firm, opaque, and flaking a bit--5 or minutes or a little more if the fillets are larger. Don't overcook. Meanwhile, make the salsa (below).

3. SERVE HOT GARNISHED WITH FRESH HERB SALSA

- 20 cherry tomatoes, sliced thinly
- 2 scallions, finely minced--white and green parts
- 1/3 cup: finely chopped fresh mint, basil, and chives (can sub parsley, dill, etc.,)

Stir together the salsa ingredients gently in a small bowl.

Carefully add a piece of cod to each warm bowl. Ladle or spoon a little more than a cup of soup gently over the fish. Grind a bit of pepper over all and garnish fish with a spoonful of 3-Herb Salsa. Serve hot.

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