

2021 Wisconsin Dreamin'...Legend-dairy Wisconsin-stronne Soup

Fourth Place- Wis'conne Soup

Cindy Paul, Menomonee Falls

Yield: 1 ½ quarts

Ingredients:

½ c peas
½ c snap beans, green and yellow
½ c chopped yellow onion, cooked
½ c chopped carrots
½ c corn off the cob
½ c chopped yellow potato, peeled
2 whole tomatoes with 1 Tbsp sugar, 1 Tbsp olive oil, sprinkle of salt and chopped basil
½ c kohlrabi
1 Tbsp olive oil
1 Tbsp unsalted butter
1 tsp porcini mushroom salt, plus more for seasoning
1- 14 oz can crushed roasted tomatoes
4 ½ c water
2 Tbsp mint pesto (see below)
2 tsp mushroom better than bouillon
1 Tbsp chicken stock
1 c aged white cheddar cheese
½ c tiny stars pasta
½ c elk stew meat, chopped fine

Mint pesto: ½ c packed mint leaves, 2 Tbsp flat-leaf parsley leaves, 1 thickly sliced scallion, 1 medium garlic clove, ½ tsp finely grated lemon zest, 1 Tbsp extra-virgin olive oil, and salt to taste

Directions:

1. In a food processor, combine the mint leaves with the parsley, scallions, garlic and lemon zest and pulse until chopped. With the machine on, add the olive oil in a thin stream and process until smooth. Season the pesto with salt.
2. Coarse chop fresh tomatoes, onions, carrots mix with olive oil, salt, sugar, fresh chopped basil & roast in oven on 450° F for 15 minutes.
3. Pour crusted tomatoes, soup stocks, water in soup pot. Add seasonings and remaining vegetables and simmer until veggies are tender. Add chopped roasted veggies.
4. Make star pasta according to package directions then add to soup.
5. Sauté elk in frying pan, then add to soup.
6. Stir in 2 Tbsp mint pesto. Taste and season with salt as needed.
7. Broil cheese in oven to make crunchy chips.
8. Top soup with cheese chips.