

## Roasted Garlic and Crab Soup

4 heads of garlic cloves (unpeeled)  
4 Tbs. olive oil  
4 Tbs. butter (1/2 stick)  
4 cups sliced onions  
6 cups of low sodium chicken stock  
1-1/2 tsp. chopped fresh thyme  
1 cup whipping cream  
1 lb can of crabmeat. (I get mine at Trader Joe's)  
1/4 cup lemon juice  
Grated cheese

Preheat oven to 350°F. break up the garlic heads into cloves on a cookie sheet with a raised edge. Add 4 tablespoons olive oil and sprinkle with salt and pepper; toss to coat. Cover cookie sheet tightly with foil and bake until garlic is golden brown and tender, about 45 minutes. Cool. Squeeze garlic between fingertips to release cloves. Transfer cloves to small bowl.

Melt butter in heavy large saucepan over medium-high heat. Add onions and thyme and cook until onions are translucent, about 20 minutes. Add roasted garlic, approximately 1 cup. Add chicken stock; cover and simmer for about 20 minutes. Working in batches, puree soup in blender until smooth. Return soup to saucepan; add cream and crab and bring to simmer. Season with salt and pepper. Ladle soup over grated cheese in soup bowls. Squeeze juice of 1 lemon wedge into each bowl and serve.

Can be prepared one day ahead. Cover and refrigerate. Re-warm over medium heat, stirring occasionally. Serves 6 to 8.

Bon Appetit!

Carol Frank