

GOLDEN BEET SOUP **Susanne Williams**

3 cups finely chopped red cabbage or chard
lemon or lime juice

6 slices prosciutto or bacon, chopped
¾ pound ground turkey
1 chopped yellow onion
4 chopped cloves garlic
1 quart canned golden beets
1 quart canned carrots
4 cups liquid
½ cup white wine
1 lime peel, grated and juiced
1 tablespoon sugar or sweetener
1 teaspoon ground sage
1 teaspoon thyme
½ teaspoon nutmeg
Salt & pepper to taste

Sprinkle citrus juice over the cabbage/chard. Cover in a small bowl & refrigerate until the soup is done. **DO NOT ADD TO POT** -- will turn soup a purple color.

On medium heat, slowly cook the prosciutto/bacon & turkey in 2 tablespoons of olive oil. When fully cooked, drain off except for 3 tablespoons of fat. Add the onions and garlic, sauté until soft.

Drain the beets & carrots. Liquify in a blender. Add enough chicken broth to make 4 cups total liquid.

Add the liquid, wine, lime juice, peel, sweetener, sage, thyme, nutmeg, salt & pepper to the soup pot.

Add the blended beets & carrots to the pot
Simmer for 1 hour.

Place a large spoonful of the chilled cabbage/chard in bottom of bowl. Ladle soup over the leaves. Top with yogurt, chives, bacon.

Serves 6-8