



warmupyourwinter

Photos by Shimon and Tammar, club members since 2003
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As the mercury falls, our desire for the perfect bowl of soup rises. And what better way to ring in the season of subzero windchill than with piping-hot concoctions from eateries in each of the four Sports Clubs cities? Put down the snow shovel, grab a spoon and prepare to be warmed up.

Split Pea with Fresh Spinach from the New England Soup Factory, Brookline and Newton, MA

1 tablespoon of good olive oil
1 1/2 cloves of freshly-minced garlic
1 large Spanish onion, diced
1 cup of diced celery
1 pound of peeled and sliced carrots
1 pound of dried green split peas
2 quarts of well-flavored vegetable or chicken stock
1 cup of dry or sweet sherry
1 package of fresh spinach
1/2 bunch of fresh basil
1/2 bunch of finely-sliced scallions
1/2 tablespoon of balsamic vinegar
1/2 tablespoon of Worcestershire sauce
Kosher salt and freshly-ground black pepper to taste

1. In a heavy, lined stockpot, add the olive oil, onions, celery and carrots, and sauté for 10 minutes.
2. Add the split peas and sauté another five minutes.
3. Add the stock and the sherry and bring to a boil.
4. Simmer the soup on medium-high heat for 45 to 50 minutes or until the peas are soft.
5. Remove from the heat and add all of the remaining ingredients.
6. Stir this mixture well and puree in a blender until smooth. Reserve some of the scallions to stir in by hand once the soup is finished.

Serves about 6