

## Stinging Nettle Soup

### Ingredients:

4 cups stinging nettles  
4 cups chicken broth  
2 tbsp butter  
2 tbsp olive oil  
1 white onion  
2 tbsp thyme  
4 cups chopped potatoes

### Directions:

Boil water with 2 teaspoons of salt. When it comes to a boil, drop in nettles for 3 minutes, or until they soften. Strain and rinse with cold water, trim stems, and chop roughly.

Heat the olive oil in a saucepan over medium-low heat, and stir in the onion, butter, and thyme. Once the onion has softened a little, place 2 tbsp of butter. Cook until the onion has become brownish.

Add potatoes, chicken broth, onion, and thyme to a pot and let it simmer until potatoes are softened (about 15 minutes).

Puree all ingredients in a blender or food processor in batches, then season with salt and pepper.