

## Garlic Soup

Ingredients:

2 heads of Garlic, peeled  
2 quarts of water  
3 whole cloves  
2 TBSP of fresh sage, minced  
2 TBSP of fresh thyme, minced  
1 Bay leaf  
1 TBSP of fresh parsley, minced  
Salt and Pepper

3 Egg yolks  
3-4 TBSP of Olive oil

1. Place the first 8 ingredients in a saucepan. Boil for 30 minutes.
2. While the soup is cooking whisk the eggs until they are thick. Very slowly add the olive oil in one drop at a time while whisking slowly turning the eggs into a mayonnaise.
3. Once the soup is done strain through a strainer. Pushing as much garlic as you can through.
4. Next take just a ladleful of soup out and put in a smaller bowl. Drop in the mayonnaise mixture slowly into the soup slowly incorporating it. You have to be very careful with this one since you don't want to make egg drop soup! After the egg mixture has been incorporated add the smaller bowl to the larger bowl of soup and whisk together.
5. Enjoy your soup with some hard cheese such as parmesan or bread of your choice.