

that she needs daily. The growing season in New England is just not long enough.

But when the local growing window is open, she seizes upon it. She feels that it is incumbent on chefs to keep local, sustainable agriculture, livestock farming and fishing alive. For example, she purchases fall apples for taffy apples from Volante Farms in Needham, MA. They also supply her with “the most extraordinary lettuce,” Italian prune plums and Cinderella pumpkins in season. Additionally, she sells locally produced products such as Carlson Orchard apple cider from Harvard, MA, which she describes as tasting like apple champagne.

Marjorie’s latest project has been the production of the *New England Soup Factory Cookbook*, which she co-wrote with Clara Silverstein. Marjorie describes it as being as much a memoir as a cookbook.

“When I make my soups I am pouring my love, passion and emotion in,” she exudes. It is this same passion and sense of creativity that she has worked to pass on to her cookbook readers. Another quality take-home item produced by Marjorie, designed both to awaken our individual sense of curiosity and adventure and to contribute to the warmth and camaraderie of our individual homes and workplaces.

Chef, cooking teacher, and journalist, Drew began her culinary career in Newton Centre, MA, with Madeleine Kamman studying French and Italian cuisines. Since then she has traveled the world studying various cuisines. Today her energy is focused on writing and teaching. She has most recently taught at Sur la Table in Canton, CT.



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Apple, Onion and Cheddar Soup

by Marjorie Druker

Chef/Co-Owner, New England Soup Factory

This soup is perfect for a Sunday open-house party during the cool fall months. It incorporates apples and cheese, which are also an old-fashioned combination for a pie in New England. The soup builds contrasting layers of sweetness, starting with the apple cider in the stock. Into that go the onions, sautéed slowly until they are perfectly browned and sweet. Green apples add tartness.

Makes 12 servings

3 Tbsp. butter
2 cloves garlic, minced
5 large Spanish onions, peeled and thinly sliced
4 Granny Smith apples, peeled and sliced
6 cups chicken stock
2 cups apple cider
2 tsp. caraway seeds
1/2 tsp. dried thyme leaves
1 cup heavy cream
2 cups grated sharp cheddar cheese
1/4 cup freshly grated Parmesan cheese
2 Tbsp. Calvados (apple brandy)
Kosher salt and freshly ground black pepper, to taste

In a stockpot melt the butter over medium heat. Add the garlic and onions. Sauté for 25 minutes, or until the onions are soft and golden. Add the sliced apples and sauté an additional 5 minutes. Add the chicken stock, apple cider, caraway seeds, and thyme. Bring to a boil over medium-high heat. Reduce the heat to medium, cover the pot, and simmer for 35 to 40 minutes.

Remove the pot from the stove. Add the cream, cheddar cheese, and Parmesan cheese. Stir until the cheeses melt completely. Add the Calvados and season with salt and pepper. Return to the stove and simmer an additional 3 minutes.

Recipe reprinted from
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