



JACK'S FAVORITE WATERCRESS SOUP

MARIE AND JACK LORD
Hawaii 5-0

1 lg. bunch watercress
1 1/2 cups cold water
1 3/4 lb. baking potatoes
3 cups water

1/2 cup whole milk
Salt
White pepper
Croutons

Wash watercress thoroughly, and separate leaves from stems. Put leaves aside. In blender, combine stems with cold water and puree. Strain liquid through a sieve, into a pitcher. Boil potatoes in water with salt. After cooked, peel potatoes. Blend the following ingredients in small amounts: potato water, potatoes, watercress liquid, watercress leaves. Add whole milk for medium consistency.

Before serving, season with salt and white pepper, and heat thoroughly but do not boil. Serve with croutons, additional milk, and butter.

To make croutons: take slices of white bread, cut away crusts. Cube into 1/2-inch squares. Saute in butter over moderate heat until golden brown.