**Fennel Soup**

Ingredients

1 lb fennel

1 tsp fennel seeds

1 onion, chopped

1 package fresh spinach

1 celery stalk, chopped

1 tsp chopped garlic

1 TSP butter

2 TSP olive oil

Salt & pepper to taste

Chopped chives, fresh grated parmesan to taste

In a large pot, heat oil, butter and fennel seeds. Cook until butter is melted.

Add onion, garlic, celery and fennel. Season and stir for five minutes.

Cover and cook for 10 minutes.

Add most of the stock, cover and bring to a boil. Lower heat and cook for five minutes.

Add spinach and continue cooking.

Puree the soup, add last of the stock, adjust seasonings.

Serve with fresh chopped chives or dill, grated parmesan cheese and a drizzle of olive oil.