

CREAM OF CELERY SOUP

— ingredients —

2 tablespoons (1/4 stick) butter
5 cups chopped celery
2 medium onions, chopped
1 1-pound celery root, peeled, cut into 1-inch pieces (optional*)
1 10-ounce russet potato, peeled, cut into 1 1/2-inch pieces

2 garlic cloves, peeled (may double cloves if you are a garlic lover)
1 teaspoon celery seeds

Salt and Pepper to taste

2 14 1/2-ounce cans (or more) low-salt chicken broth (may sub veggie broth)

1 cup whipping cream (may sub evaporated canned milk for same texture w/o the fat)

— preparation —

Melt butter in heavy large saucepan over medium heat. Add celery and onions. Cover and cook until very tender, stirring occasionally, about 20 minutes. Stir in celery root, potato, garlic. Add 2 cans broth; cover and simmer until all vegetables are very tender, about 30 minutes. Puree in blender in batches. (Can be made 1 day ahead. Cover and chill.)

Pour soup into large saucepan. Add cream; bring to simmer, stirring often. Thin with more broth if necessary. Season with salt and pepper. Sprinkle with celery seeds. Ladle into bowls.

Serves 6

*Saute an onion and/or green onions if omitting the celery root.