



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Autumn Celebration Soup –**

6 tbl. unsalted butter  
1 large yellow onion, chopped  
2 tbl. caraway seeds  
2 cups beef stock  
1 cup dry white wine  
2 tbl. Hungarian sweet paprika  
2 – 2 ½ lbs. rutabagas, peeled and cut into 1-inch cubes  
2 yellow or all-purpose potatoes, peeled and cubed  
4 carrots, peeled and sliced  
8 to 10 cups water  
3 cups of milk  
1 cup heavy cream  
Salt and pepper to taste  
Sour cream (garnish)  
Chopped crisp cooked bacon (garnish)

1. Melt the butter in a large stock pot over medium heat. Add the onion and caraway seeds and sauté until the onion is soft.
2. Stir in the stock, wine, and paprika. Add the rutabaga, potatoes, and carrots and pour in enough of the water to cover the vegetables by 1 inch. Heat to boiling. Reduce the heat and simmer until the vegetables are tender, 45 to 60 minutes.
3. Remove the soup from the heat and stir in the milk, cream, salt and pepper to taste.
4. Puree the soup in batches in a blender or food processor fitted with a steel blade. Pour into a clean pot and gently heat until hot.
5. Ladle into soup bowls, dollop sour cream on each serving and sprinkle with bacon.

***Credit: Silver Palate Good Times Cookbook***