



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Cream of Celery Soup –

- 2 tbl. butter**
- 5 cups chopped celery**
- 2 medium onion, chopped**
- 1 1-pound celery root, peeled, cut into 1 inch pieces**
- 1 10 oz. russet potato, peeled, cut into 1 ½ inch pieces**
- 2 garlic cloves, peeled**
- 1 tsp. celery salt**
- 1 14 ½ oz. cans chicken broth (or more)**
- 1 cup heavy cream**

1. 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 and celery salt. Add 2 cans broth, cover and simmer until all vegetables are very tender, about 30 minutes. Puree in blender in batches.

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

Credit: epicurious.com