



ITEM

Cream of Celery Soup

OUTLET:

PORTIONS: 5 cups

INGREDIENTS

- 2 tspn olive oil
- 1 tsp butter
- 2 large celery stalks, chopped
- 2 parsnips, peeled and chopped
- 6 cups chicken stock
- 1 can water chestnuts
- 1/2 C cream (10%)
- 1/4 tsp celery seed
- 1/2 tsp salt
- black pepper

DIRECTIONS:

1. Heat oil in heavy bottomed pot over medium heat and sauté celery until softened, about 10 minutes. Add celery seed and cook, stirring, for about 1 minute.
2. Add stock and turn up heat to medium high; bring to a boil. Add parsnips and chestnuts. Then reduce heat to medium-low and simmer, partially covered, until parsnips are soft - about 30 minutes.
3. Blend soup with a hand blender until smooth.
4. Just before serving, stir in cream, salt and pepper to taste. Heat through but do not boil soup.