

ESSENCE OF CELERY SOUP

Preparation time: 20 minutes

Cooking time: 30 minutes

Yield: 6 cups

Ingredients

- 1 tablespoon butter
- 1 clove garlic, minced
- 1 bunch celery with leaves, chopped
- 1 medium onion, chopped
- 2 medium-size firm apples, peeled, cored, diced
- 2 cans (14 1/2 ounces each) vegetable broth, or 3 1/2 cups homemade broth
- 1 to 1 1/2 teaspoons freshly grated nutmeg
- 1 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1/4 cup loosely packed parsley leaves

Instructions

1. Heat butter in 3-quart saucepan over medium-high heat. When hot, add garlic, celery and onion. Cook, stirring often, until onion is softened, about 5 minutes. Add apples, broth, nutmeg, salt and pepper. Heat to a boil. Simmer, covered, until vegetables are very soft, about 25 minutes.

2. Strain solids from liquid, reserving broth. Puree solids with parsley in blender or food processor. Add 1 cup liquid and puree mixture until very smooth, about 1 minute. Stir mixture into remaining liquid. Soup can be served hot or chilled. It will last in the refrigerator for up to three days and freezes well.

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