

CHEF SARA RHODES

CREAMY CELERY ROOT SOUP

2 Tbsp. butter
2 1 lb. celery roots, peeled, cut into 1
inch pieces
2 medium onions, chopped
1 cup celery, chopped
2 cloves of garlic, minced
1 tsp. celery salt
1/8 tsp. cayenne pepper
1/2 cup dry white vermouth
5 cups chicken stock
1 cup heavy cream
Sour cream and chopped chives for
garnish



Melt butter in a heavy pot over medium heat. Add celery roots, onions and celery. Season with salt and pepper. Cover and cook until tender, stirring occasionally, about 20 to 25 minutes. Add garlic, celery salt and cayenne pepper and stir 1 minute. Add vermouth and boil until most of the liquid evaporates, about 8 minutes. Add stock and bring to a boil. Reduce heat and simmer until vegetables are very tender, about 15 minutes. Using a blender or an immersion blender, puree the soup. If using a blender, return soup to pan. Add cream and bring back to a simmer and simmer about 5 minutes. Add the last 2 Tbsp. of butter and season again with salt and pepper to taste. Serve soup garnished with sour cream and chopped chives.