

# Cream of Celery Soup

Preparation time: 1 hour / Serves 6



## INGREDIENTS

- 2 Tablespoons (1/4 stick) butter
- 5 cups Foxy-brand celery, chopped
- 2 medium onions, chopped
- 1 1-pound celery root, peeled, cut into 1-inch pieces
- 1 10-ounce russet potato, peeled, cut into 1-inch pieces
- 2 garlic cloves, peeled
- 1 teaspoon celery salt
- 30 ounces (approximately) low-salt chicken or vegetable broth
- 1 cup whipping cream
- Foxy-brand cilantro sprigs for garnish

## PREPARATION

Melt butter in large soup pot over medium heat. Add Foxy-brand celery and onions. Cover and cook until tender, stirring occasionally, about 20 minutes. Stir in celery root, potato, garlic and celery salt. Add broth. Cover and simmer until all vegetables are tender, about 30 minutes.

Puree in pot with immersion blender or remove to a blender in batches. To serve, garnish with Foxy-brand cilantro. Soup can be made 1 day ahead; cover and chill; reheat, if desired.