

Celeriac Soup

- 1 large celeriac root, peeled and cubed
- 3 large celery sticks, peeled and thinly sliced
- 1 onion, diced
- 2 cloves garlic, minced
- 1 T olive oil
- 5 c soup stock
- 1/2 t sea salt
- freshly ground black pepper to taste
- 1/3 c crumbled feta as garnish (optional)
- 1/4 c finely chopped dill as garnish (optional)

In a large pot, heat olive oil over medium heat and sauté onion and garlic for 2 minutes, stirring. Add celery and cook covered over medium heat for 3 minutes. Add stock and celeriac, bring to a boil, then simmer for 15 minutes. Purée until creamy smooth and adjust seasoning. Garnish with feta and dill. Serves 6-8.

Jittery Cook