



Celebrity Celery Soup



From: Andy Yavello

Serves: 4-6

Prep Time: 15 min

Cook Time: 150 min

Instructions

- 1) Heat butter and oil over medium-high heat in a Dutch oven or other soup pot.
- 2) Add the scallions. Reduce heat to medium-low and cook for 2-3 minutes or until the scallions wilt.
- 3) Add the garlic and celery leaves. Cook for 6-7 minutes or until leaves wilt and reduce in volume.
- 4) Add the potato and broth. Bring to a boil.
- 5) Reduce heat to medium and simmer uncovered for 15-20 minutes or until potato and other vegetables are very tender.
- 6) Remove from heat and add the cream.
- 7) Puree with an immersion blender or in batches in a food processor.
- 8) Season to taste with salt and black pepper.

Notes

Andy made ours with fresh celery from a friend's garden in Pinckney!

Ingredients

- 2 tablespoons butter
- 2 tablespoons olive oil
- 2-3 bunches thick scallions or 1 leek
- 3 cloves garlic, chopped or pressed
- 4 cups celery leaves, tender tops and hearts, packed (from about 2 large heads, 2 cups after being chopped)
- Fresh celery from a friend's garden in Pinckney!
- 1 large Russet potato or 2 medium Russets cubed
- 4 cups vegetable broth
- 1/2 cup sour cream
- Salt and freshly ground black pepper, to taste

