



Cream of Celery Soup



by Shannon Vavich

This might seem like a not-so-great choice if you only know cream of celery soup as the gloppy condensed type that comes in a can. A real, fresh, cream of celery soup is so delectable, you won't even believe it. It's delicate flavors are perfect for a soup course, or a whole meal when served with a grilled sandwich.

Ingredients:

- 1/2 cup unsalted butter
- 1 large yellow onion, diced
- 1 bunch celery, diced (3-4 cups)
- 3 tablespoons flour
- 4 cups chicken broth
- 2 cups whole milk
- 1/2 cup heavy cream
- 1 teaspoon salt
- 1/2 teaspoon pepper

In a heavy pot, over a medium-high heat, melt the butter add the onion and celery. Turn heat down to a medium and lightly saute for about ten minutes - until the vegetables are cooked down but not browned or caramelized.

Add the flour and stir well to incorporate. Add 1/2 the chicken broth and stir well again to give the flour a chance to be absorbed by the broth. Add the remainder of the chicken broth and simmer for about 10 minutes, stirring occasionally.

Add the milk and bring the heat to just below a simmer. Turn heat off and season with salt and pepper until the flavors are all balanced and brought forward. Watch video for more information on how to season a soup properly. Add heavy cream and serve immediately.

©SHANNONVAVICH

FOR USE BY PATREON COMMUNITY ONLY. DO NOT DISTRIBUTE.
COPYRIGHT PROTECTED. THANK YOU FOR YOUR SUPPORT!