



Noreen's Kitchen

Homemade Cream of Celery Soup

Ingredients

2 cups fresh celery, sliced thin	1/2 teaspoon cracked black pepper
1 cup onion, diced	1/2 teaspoon celery seed
3 to 4 cloves garlic, minced	1/4 teaspoon fresh grated nutmeg
2 cups chicken or vegetable stock	
1 cup heavy cream	Beurre Manie'
1 cup water	2 tablespoons butter
2 tablespoons butter for cooking veggies	2 tablespoons all purpose flour
1/2 teaspoon salt	

Step by Step Instructions

Prepare Beurre Manie' by kneading 2 tablespoons of all purpose flour into 2 tablespoons of softened, room temperature butter. Do this on a flat plate with a fork and blend until you have a cohesive paste of flour and butter. Set aside at room temperature.

Melt 2 tablespoons of butter in a heavy bottomed sauce pan. Add celery, onion and garlic and sautee' briefly until onion begins to become transparent. Add salt, pepper and celery seed and mix well.

Add chicken or vegetable stock and water. Stir well to combine and allow to simmer for five minutes.

After mixture has simmered, add beurre manie' to the pot in small pinches whisking the entire time. Once you have placed all of the beurre manie into the soup mixture, continue to whisk gently until thickened. You may add as much or as little of the thickener to achieve your desired thickness of the soup.

Turn the burner off and add the heavy cream and nutmeg and mix well.

You can decide at this point if you would like a smooth soup or leave it as is. If you prefer a smooth bisque like soup, then use your immersion blender to do this or place the soup in a traditional blender.

Soup can be served immediately with a dollop of crème Fraische or sour cream or a drizzle of olive oil.

I make this to use in casseroles. This recipe is equivalent to two cans of condensed soup with the water or milk added to it.

This recipe is not suitable or appropriate for home canning of any kind. Leftovers should be stored in the refrigerator and used within three days. Freezing is not recommended.