

Cream of Celery and Parsnip Soup

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by Eddie Sell

Serves: 6-8
Prep Time: 15 minutes
Cook Time: 30 minutes
Total Time: 45 minutes



This version of cream of celery soup is kicked up with the addition of Serrano chili & the subtle flavor from the parsnip. This soup is a great addition to any lunch or dinner and is a great side to a sandwich, such as the Grilled Chicken Panini.

This delicious and satisfying soup pairs well with homemade croutons or sourdough toast points. Garnish with chopped celery, chives, sour cream, and grated Parmesan or Romano cheeses.

6 celery stalks, rinsed & diced
1 parsnip, peeled & diced
1 onion, peeled & diced
4-6 garlic cloves, minced
1/2-1 Serrano chili, seeded & diced (add the whole chili if you like it spicy)
3-4 tablespoons of olive oil
6 cups chicken broth
1 cup white wine
1 cup heavy cream
1teaspoon each: fresh sage & rosemary, chopped
Kosher salt & fresh cracked black pepper, to taste

Garnish:

Sour cream
Celery, rinsed and diced
Chives, rinsed and chopped
Hard cheese: Parmesan or Pecorino Romano, grated or shredded
Croutons

1. In a large heavy-bottomed pot over medium heat, add the olive oil; allow to get hot. Add the celery, parsnips, onion, and salt & pepper and sauté for 6-8 minutes, or until vegetables start to soften and 'sweat'.
2. Add the garlic and Serrano chili and cook for an additional 2-3 minutes.
3. Add the wine and cook for 1 minute; add the chicken broth & cook for 10 -15 minutes more.
4. Add the fresh herbs and the cream, cooking for another 5 minutes.
5. Put the soup in a blender or food processor and blend to a nice, soup consistency (be careful about back-splash, as the soup will be very very hot!).
6. Place a strainer over the cook pot and pour the soup through it (to remove celery strings, etc.). Return the soup to the stove, cooking over very low heat until you're ready to serve. Check your seasoning and add additional salt & pepper as needed.
7. Serve the soup and garnish with sour cream, chopped celery & chives, and grated cheese(s) of your choice. Add your favorite croutons or bread & you are ready for a treat!