

Cream of Parsnip Soup

Sue Chef

Serves 8

3 tablespoons butter
2 cups chopped onions
1 cup chopped celery
Salt
Freshly ground black pepper
1 bay leaf
1 teaspoon chopped garlic
10 cups chicken stock
3 pounds parsnips, peeled and diced
1/4 to 1/2 cup heavy cream
6 ounces raw bacon, chopped

In a small saute pan, over medium heat, render bacon until crispy. Remove the bacon and drain on paper towels. Crumble and reserve.

Melt the butter in a 6-quart stock pot over medium-high heat. Add the onions and celery. Season with salt and pepper. Saute until the vegetables are soft, about 4 minutes. Add the parsnips and sauté for 3 minutes. Add the bay leaf and garlic. Add the stock and bring the mixture to a boil. Reduce the heat to medium and simmer, uncovered, until the parsnips are very soft, about 1 hour. Remove soup from heat. Discard bay leaf.

Using a hand-held blender, puree soup until smooth. Let soup cool to Warm then add in cream. (Do Not Add Cream When Soup Is Hot or it Will Separate) Let soup gradually return to hot while stirring constantly. Season with salt and pepper.

To serve, ladle the soup into serving bowls. Garnish with crumbled bacon.