



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Celery**

Celery Soup

Ingredients:

- 1 bunch celery, tops and bottoms removed
- 2 medium sized russet potatoes, peeled and cubed
- 1 large onion, diced
- 3 cloves garlic, chopped
- 1 tsp grated ginger
- 2 Tbs butter
- ½ tsp white pepper
- 1 bay leaf
- 1 pinch cayenne
- ½ tsp chili powder
- 1 ½ quarts vegetable or chicken broth
- Salt to taste
- Parsley or green onion (optional)

Directions:

Cut the celery into 1-inch pieces. Use the heart of the celery as well and set aside. In a large pot, melt the butter and sauté the diced onion until transparent. Add garlic, sauté another minute until fragrant. Add a healthy pinch of salt, pepper, cayenne, ginger and chili powder. Sauté another 30 seconds. Add the broth, celery, potatoes, and bay leaf. Simmer for about 25-30 minutes until vegetables are tender. With tongs, remove the bay leaf. Add salt if needed to taste. Insert a submersion blender and puree the vegetable mixture. Serve hot topped with parsley or green onion.