

# Creamy Root Vegetable Soup

Serves 4 to 6

This is a nice and easy silky winter soup treat that can be made ahead up to a couple of days (keep refrigerated) and can easily be doubled or tripled for larger groups.

## *Ingredients:*

*4 tablespoons unsalted butter*

*Salt and pepper*

*2 carrots, peeled and chopped*

*12 ounces russet potatoes, peeled and cut into 1/2-inch pieces*

*6 ounces (2 medium-sized) parsnips*

*1 leek, white and light green parts only, halved lengthwise, sliced thinly and washed thoroughly*

*4 1/4 cups low-sodium chicken broth*  
*1 bay leaf*

*1 celery rib, chopped*

*1/2 cup heavy cream*

*1 garlic clove, peeled and smashed*

*Croutons, parmesan cheese, or pepitas*

1. Melt butter in Dutch oven over medium-high heat
2. Add carrots, parsnips, leek, celery, garlic, and 1/2 teaspoon salt
3. Cook until browned, 6-8 minutes
4. Stir in potatoes and cook, stirring constantly, until starch begins to release and vegetables begin to stick together, about 2 minutes
5. Add broth and bay leaf and bring to boil
6. Reduce heat to low and simmer, stirring occasionally, until vegetables are tender, 15 to 20 minutes
7. Discard bay leaf
8. Working in batches, process soup in blender until smooth, 1 to 2 minutes
9. Return soup to clean pot and stir in cream
10. Season with salt and pepper to taste
11. Serve with croutons, grated parmesan cheese, or pepitas (shelled pumpkin seeds) or a combination

From *October/November 2011 Cook's Country*