

Creamed Celeriac Soup with Potatoes, Sausage, and Kale

by Lori Fredrich of Burp!

serves 6-8

5 T olive oil, divided
2 medium celeriac roots, peeled and chopped
1 large onion, diced
4 cloves garlic, chopped
2 tsp dried thyme
1/4 tsp cayenne pepper
1/2 tsp black pepper
2 cups chicken broth
4 medium potatoes, diced
6 cups milk
3 Hungarian Sausages, cooked and sliced

Preheat oven to 425F

Heat 2 T of olive oil over medium-high heat. Add onion and sauté until tender. Add garlic, celeriac, seasonings, and chicken broth. Bring to a boil and cook until celeriac is very tender, 15-20 minutes. Meanwhile, toss the potatoes with the remaining olive oil, place on a sheet pan, and roast in the oven for 15-20 minutes, or until tender and browned.

Add celeriac to your blender and puree until very smooth. Alternatively, puree with an immersion blender. Return to pot. Add potatoes, milk, sausage, and greens. Bring to a boil, reduce heat, and allow to simmer for 10-15 minutes, or until greens are tender. Add salt to taste and serve hot.