

# Cream of Celery Soup

Printed from Celery Recipes at <http://www.celeryrecipes.org/>

*A simple and savory soup that will make any meal memorable, this Cream of Celery is the perfect way to start any dinner. Chicken stock, celery, carrots and onions are simmered into a savory broth and combined with a hearty cream sauce, making a wonderfully delicious and creamy soup that goes well with crusty bread, or as the beginning of a holiday dinner.*

## Ingredients:

3 cups chicken stock  
1 lb celery, coarsely chopped  
4 large carrots, julienned  
2 large onions, chopped  
2 Tbsp. all-purpose flour  
1 tsp salt  
1 tsp ground white pepper  
3 c. milk  
2 Tbsp butter

## Directions:

1. Bring chicken stock to a boil in a large soup pot or dutch oven. Add carrots, celery and onion to the pot and reduce to a simmer.
2. In small saucepan melt butter over medium heat. Whisk in flour until smooth, and slowly add milk, whisking constantly. Simmer 2 minutes, stirring constantly.
3. Slowly stir milk mixture into chicken stock, stirring constantly. Season with salt and pepper.
4. Bring to a boil and boil 10-15 minutes. Strain out vegetables by pouring through a sieve or colander. Serve immediately.

*Author: Catherine Herzog*