



## Celery Root Soup

2 large celery roots, peeled and cut into 1/2-inch cubes  
1 large yellow onion, peeled and finely diced  
3 tablespoons olive oil or unsalted butter  
2 quarts chicken or vegetable stock  
1-2 teaspoons kosher salt  
Freshly ground pepper  
8 tablespoons Spanish dry sherry  
Whole cream to garnish, if desired

1. In large soup pot over low heat, slowly sweat onions and celery root in olive oil, stirring often, allowing the juices to come forth, about 20-30 minutes. If mixture is dry and sticking to the bottom, add more oil or butter, or a splash of stock.
2. Add stock. Simmer until thoroughly cooked, about 45 minutes. Remove from stove and purée in batches in a blender, season with salt and pepper to taste.
3. To serve, place a tablespoon of sherry in each bowl. Ladle soup into bowl and garnish with a swirl of cream, if desired, add a sprinkle of parsley. Serve immediately. Serves 8

## Spicy Vegetable Soup

2 tsp. vegetable oil  
1 c. sliced onions  
2 garlic cloves, minced  
1 1/2 c. canned chopped tomatoes  
1 c. tomato sauce  
1 tsp. salt  
2 c. chicken stock  
1 tsp. chili powder  
1 Roasted chili (habenero, jalepeno, serano,)  
1 c. thinly sliced green cabbage  
1/2 c. chopped green pepper  
2 c. diced potatoes  
1 can cut green beans  
1 tbsp. parsley chopped

Sauté onions, garlic and green pepper in hot oil until soft. Add remaining ingredients, and simmer until all vegetables are tender. Adjust seasoning and serve.