

CELERY ROOT

and Apple Soup

Dry Creek
VINEYARD

INGREDIENTS

¼ CUP	(½ stick) butter	4 CUPS	low-salt vegetable or chicken broth
4 CUPS	½-inch cubes peeled celery root (from one 1¼ -pound celery root)	TO TASTE	salt & pepper
3 CUPS	½-inch cubes peeled cored Granny Smith apples (from about 2 medium)	3 OZ	thinly sliced pancetta (Italian bacon)
½ CUP	chopped onion (about 1 large)		

METHOD Melt butter in heavy large pot over medium heat. Add celery root, apples, and onion. Cook until apples and some of celery root are translucent (do not brown), stirring often, for about 15 minutes. Add 4 cups broth. Cover and bring to simmer. Reduce heat to medium-low; cover pot and simmer covered until celery root and apples are soft, stirring occasionally, for about 25 minutes. Remove from heat; cool slightly.

Working in batches, puree soup in blender until smooth, adding more broth by ¼ cupfuls to thin the soup to desired consistency. Return soup to pot. Season to taste with salt and pepper.

Preheat oven to 375°F. Arrange pancetta slices in single layer on rimmed baking sheet. Roast until pancetta is browned and crispy, about 18 minutes. Transfer to paper towels to drain. Crumble pancetta and sprinkle over each serving. *Serves 6*

Serve with: **Dry Creek Vineyard Chardonnay**

