

Root Vegetable Soup

From [Martha Stewart's Quick Cook Menus](#)

Serves 4 to 6

5 tablespoons unsalted butter
2 yellow onions, peeled and chopped
4 shallots, peeled and chopped
1 leek, trimmed, washed, and thinly sliced crosswise
2 cloves garlic, peeled and minced
2 parsnips, peeled and cut into ½ inch dice
2 carrots, peeled and cut into ½ inch dice
1 large celeriac (celery root), peeled and cut into ½ inch dice
3 potatoes, peeled and cut into ½ inch dice
2 white turnips, peeled and cut into ½ inch dice
1 ½ cups chicken stock or water
Salt and freshly ground black pepper
Sprigs of fresh coriander (cilantro), parsley, chervil, or watercress

1. In a large, heavy saucepan, melt the butter and slowly cook the onions, shallots, leek, and garlic until tender and soft, about 5 minutes; do not brown.
2. Add the diced root vegetables and stock. Simmer until all vegetables are soft, approximately 35 minutes. Puree in 2-cup batches in a food processor until smooth.
3. Return pureed soup to the saucepan; heat through and season to taste. Serve hot, garnished with a sprig of fresh herb.

Heather's notes:

1. Use different root vegetables, and/or in varying amounts. Keep in the mind the flavors of each type and use accordingly. For example: sweet potatoes will add sweetness; rutabagas, while not sweet, will be sweeter than their turnip cousins; beets may be too earthy.
2. Different root vegetables will also color the soup differently. Martha's photo shows a light yellow soup, while mine was a light peachy color. A little red beet puree, cooked separately, will turn a light soup pink without changing the flavor.
3. Use your favorite non-dairy alternative to butter, plus vegetable stock or water, to make this recipe vegan.
4. Add some winter squash for a different flavor.
5. Top with microgreens instead of fresh herbs.
6. Use an immersion blender to puree the soup right in the pot.