

"CREAMY WINTER SOUP WITH RUTABAGAS & TURNIPS

Pamela Barefoot

1 rutabaga
1 turnip
1 carrot
1 apple
1 onion
1 stalk celery
1 clove of garlic
1 can northern beans
Chicken Broth (about 12 oz)
¼ tsp thyme
Nutmeg
Half and half

Directions:

- 1) Coarsely chop on rutabaga, turnip, carrot and apple. Boil in water until tender, drain and let cool.
- 2) Chop onion, celery, and garlic. In stockpot, sauté chopped onion, celery and clove garlic in a little olive oil till tender.
- 3) Place cooled veggies (NOT the onion mixture), a can of great northern beans and a little chicken broth in blender or processor and blend till creamy. (boat motor works great too!)
- 4) Add creamed veggies to stockpot with sauteed onion mixture, add 1/4 tsp thyme, grated nutmeg, a little more chicken stock and then add as much half & half as needed to make a creamy soup.