

Turnip Potato Soup

The older the turnip, the longer it takes to cook and the more strongly flavored and bitter it is. Look for small, young turnips, they'll be only slightly bitter and actually quite sweet.

I brought this to Thanksgiving 2011 and it was enjoyed as a starter by all—even the kids and my picky spouse. Because there were vegetarians among the guests, I used Vegetable Stock instead of Chicken Stock; I also added a slurp of white cooking wine (Chablis) and a half-can of evaporated milk, simply because I'd seen those in other recipes. I used a mix of young purple-top turnips and sweet Hakurei turnips. I didn't have enough onions so I used some shallots; leeks would probably be nice, too. —Robin

INGREDIENTS

- 6 Tbsp unsalted butter
- 4 medium onions, thinly sliced
- 3 pounds fresh, young turnips, peeled and thinly sliced
- 1 1/2 pounds of Russet baking potatoes, peeled and thinly sliced
- Salt
- 6 Cups of chicken stock
- 1/4 teaspoon freshly grated nutmeg
- 2 Tbsp chopped fresh parsley for garnish

METHOD

1 In a large, heavy, thick-bottomed pot, melt the butter on medium heat until it foams. When the butter foam subsides, add the onions and cook until translucent but not browned, about 5 minutes. Add the sliced turnips and potatoes and stir to coat with the butter. Add 2 teaspoons of salt, cover and reduce the heat to low. Cook, stirring occasionally, until the turnips and potatoes are tender, about 20 minutes.

2 Add the chicken stock and increase the heat to bring to a simmer. Cover partially and cook over medium heat until the turnips and potatoes are very tender, about 10 minutes.

3 Working in batches, purée the soup in a blender until completely smooth. Return the soup to the pot and season with salt and freshly grated nutmeg. Ladle the soup into shallow bowls and garnish with the parsley before serving.

Serves 8.

Adapted from SimplyRecipes.com