

Creamy Parsnip Soup (Martha Stewart)

Ingredients

2 tablespoons butter

1 pound parsnips, trimmed, peeled, and cut crosswise into 1-inch pieces

2 apples, peeled, cored, and cut into 1-inch pieces

1 medium baking potato (about 1/2 pound), peeled and cut into 1-inch pieces

1 can (14.5 ounces) reduced sodium chicken broth

1/2 cup heavy cream

Salt and pepper

Leek Garnish

Directions

1. Heat butter in a large pot over medium heat. Add leeks (reserving 1/2 cup for garnish). Cook, stirring, 5 minutes.
2. Add parsnips, apples, potato, broth, and 4 cups water. Bring to a boil; reduce heat and simmer, partially covered, until vegetables are tender, 20 to 25 minutes.
3. Working in batches, puree soup in a blender until smooth. Return it to pot; stir in cream. Season with salt and pepper.
4. To make leek garnish, in a large skillet, heat 1 tablespoon butter over medium high. Add reserved 1/2 cup leeks; cook, stirring, until golden brown, about 3 minutes.