

From Asparagus to Zucchini: A Guide to Farm-Fresh, Seasonal Produce ~ Madison Area Community Supported Ag Coalition

Celeriac Potato Green Chili Soup - Deb Boehm, Deb and Lola's Restaurant

- 1 large onion, sliced
- 2 tablespoons butter or vegetable oil
- 1 medium bulb celeriac, peeled & sliced 1/4-inch thick
- 1 1/2 teaspoons chopped fresh thyme
- 3 large baking potatoes, peeled & sliced 1/4-inch thick
- 4 1/2 cups whole milk
- 1/2 cup roasted, peeled, seeded & chopped poblanos or Anaheim chilies
- 2 teaspoons salt
- 1/2 teaspoon black pepper
- 2 teaspoons sugar
- 1 tablespoon rice wine vinegar

Celeriac

Sweat onions in butter or oil over low heat until onion is completely cooked down but not yet caramelized (15 minutes). Add sliced celeriac and thyme; cook, stirring frequently, 5-10 minutes. Add potatoes, milk and chilies; simmer (do not boil) until potatoes and celeriac are cooked through. Blend smooth in food processor. Season with salt, pepper, sugar, and rice wine vinegar. Four servings. ~

Celeriac au Gratin - Harmony Valley Farm

- 2 large celeriac, peeled
- 1 tablespoon flour
- salt & pepper to taste
- 2 tablespoons butter
- 1 cup chicken or vegetable stock
- 1 cup grated Swiss or Cheddar cheese

Peel and slice celeriac into 1/8-inch pieces. Simmer in water over medium heat until just tender, 15-20 minutes. Drain. In medium saucepan, melt butter, add flour and cook until golden. Remove from heat and slowly whisk in stock. Return to heat and stir until boiling. Cook until thick. Season with salt and pepper. Heat oven to 375 degrees. Place drained celeriac in a shallow 8-inch baking dish; pour sauce over celeriac. Sprinkle on the cheese and bake until golden brown, about 15 minutes. Makes 4-6 servings. ~

Cream of Celeriac and Leek Soup - Victory Garden Cookbook

- 3 leeks
- 1 1/2 pounds whole celeriac
- 1 large potato
- 3 tablespoons butter
- 4-5 cups chicken broth, divided
- light cream (optional)
- salt & freshly ground pepper

Wash leeks and slice enough of the white and light green parts to make 2 cups. Peel and chop celeriac into 1/2-inch cubes, enough to make 3-4 cups; place in acidulated (lemon) water. Peel and coarsely chop potato; add to celeriac in water. Melt butter in soup pot, stir in leeks, and cook until wilted. Drain celeriac and potatoes; stir into leeks. Add 4 cups broth, bring to boil, reduce heat, cover, and simmer until vegetables are tender, 20-25 minutes. Pass through a sieve or purée in food processor or blender. If very thick, thin with optional light cream and additional broth. Season with salt & pepper to taste. Makes 8 cups. ~

Celeriac

Celeriac and Apple Salad - Victory Garden Cookbook

- 1 pound whole celeriac
- 1/2 cup orange juice
- 3 firm, tart apples
- 1/2 cup mayonnaise
- 1 cup chopped celery
- 1/2 cup chopped walnuts
- salt & freshly ground pepper

Peel and cut celeriac into matchstick pieces. Toss with orange juice until coated. Peel, core, and chop apples; mix with celeriac. Marinate 10 minutes, turning often, then strain, reserving juices. Place mayonnaise in large bowl and, little by little, add orange juice marinade until thinned to the point where it coats a spoon thickly. Beat smooth and combine with the drained celeriac, apples, celery and nuts. Marinate 2 hours, season with salt and pepper, and serve. Makes 5 cups. ~

Celeriac Salad - Farmers Market Cookbook

- 1 pound celeriac
- 1 1/2 tablespoons wine vinegar
- 2 1/2 tablespoons mayonnaise
- 2 teaspoons Dijon mustard
- 1 tablespoon heavy cream
- 1 1/2 teaspoons chopped fresh tarragon or 1/2 teaspoon dried tarragon
- salt & pepper to taste

Peel celeriac and cut into julienne (matchstick) strips, dropping them into a large bowl of cold water as you go. Drain celeriac well, then toss with vinegar. Combine mayonnaise, mustard, cream, tarragon, salt, and pepper. Toss with celeriac and chill at least 1 hour before serving. Makes four servings. ~

TANGY CELERY SALAD

- 1 Tbsp. Dijon-style mustard
- 1 Tbsp. lemon juice
- 1/4 cup lowfat yogurt
- 1 lg. or 2 medium MELISSA'S CELERY ROOT
- 2 Tbsp. MELISSA'S CHIVES, chopped
- 1 Tbsp. MELISSA'S ITALIAN PARSLEY, chopped
- 1 head MELISSA'S RADICCHIO

In a medium bowl, combine mustard, lemon juice and yogurt. Set aside. With a sharp knife, peel celery root and cut into julienne strips. Add to mustard mixture, mixing well to coat celery root. Cover and marinate overnight. Toss together with cut chives and parsley. Serve on radicchio leaves. Serves 4.

TO STORE: Keep refrigerated. Product of USA

Dear Customer: For additional recipes, visit our Web site or send a self-addressed, stamped envelope to:

Distributed by: World Variety Produce, Inc. P.O. Box 21127 • LA, CA 90021 1.800.588.0151 • www.melissas.com

PLU# 4585