

Root Vegetable Bisque

Merry Graham - Newhall, CA
Taste of Home Grandma's Favorites

Servings: 12

Yield: 3 quarts

*1/4 cup dairy-free
spreadable margarine
2 teaspoons fresh chives,
minced
2 teaspoons fresh parsley,
minced
1/2 teaspoon grated lemon
zest*

BISQUE

*2 tablespoons olive oil
2 large (9 cups) rutabagas,
peeled and cubed
1 large (3 cups) celery root,
peeled and cubed
3 medium (2 cups) leeks
(white portion only),
chopped
1 large (2/3 cup) carrot,
cubed
3 cloves garlic, minced
7 cups vegetable stock
2 teaspoons fresh thyme,
minced
1 1/2 teaspoons fresh
rosemary, minced
1 teaspoon salt
1/2 teaspoon coarsely
ground pepper
2 cups almond milk
2 tablespoons fresh chives,
minced*

Preparation Time: 25 minutes

Cook Time: 50 minutes

In a bowl, mix the margarine, chives, parsley and lemon zest. Using a melon baller or one teaspoon measuring spoon, shape the mixture into twelve balls. Freeze on a waxed paper-lined baking sheet until firm.

Transfer the herbed margarine balls to a freezer container. Freeze for up to two months.

In a six-quart stock pot, heat the oil over medium heat. Saute' the rutabagas, celery root, leeks and carrot for 8 minutes. Add the garlic. Cook and stir for 2 minutes. Stir in the stock, herbs, salt and pepper. Bring to a boil. Reduce the heat. Simmer,, covered, until the vegetables are tender, 30 to 35 minutes.

Puree' the soup using an immersion blender, or cool slightly and puree' in batches in a blender. Return to the pan.

Stir in the milk. Heat through.

Top the servings with chives and herbed margarine.

Per Serving (excluding unknown items): 129 Calories; 5g Fat (31.3% calories from fat); 4g Protein; 19g Carbohydrate; 3g Dietary Fiber; 1mg Cholesterol; 1142mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 1 Fat.