

# Cream of Celery Soup

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*bunch celery  
1 tablespoon butter, melted  
1 tablespoon flour  
milk*

Prepare the fresh celery, cutting up the stalks and leaves.

Place celery in a pot. Use one quart of water for each bunch of celery. Boil until tender.

Make a cream sauce: mix the butter and flour; add milk to make a smooth cream sauce.

Strain the celery and add the cream sauce just before serving.

Season to taste. Serve with croutons.

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Per Serving (excluding unknown items): 130 Calories; 12g Fat (79.1% calories from fat); 1g Protein; 6g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 117mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Fat.