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Turnip Velvet Soup

Turnips are the last vegetables harvested in our garden each year. While most of them are used to make turnip kraut, I like to experiment with them in different recipes. This soup took several tries to get it to a super creamy consistency. The secret? A generous amount of butter and plenty of local whole milk made this soup as smooth as velvet. If you use less than the amounts listed in the recipe or try to substitute another ingredient for them, you'll end up with a watery grainy soup.

2 tablespoons butter
1 tablespoon olive oil
3 cups roughly chopped leeks, white and light green parts
1 cup roughly chopped shallots
1 teaspoon salt
5 cups peeled and diced purple top turnips
1 ½ cup water
2 cups chicken stock, prefer homemade
1 ¼ cups whole milk (do not use a lower fat milk)
1 teaspoon white pepper
Chopped parsley or chives to garnish

Melt the butter and olive oil in a 5 quart soup pot over medium high heat.

Add the leeks, shallots, and salt. Cook for 5 minutes, stirring occasionally.

Add the turnips. Cook for 5 minutes, stirring constantly.

Add the water and stock. Bring the soup to a boil and reduce it to a simmer. Cook for 20-30 minutes or until the turnips can be easily pierced with a fork.

Turn off the heat.

Using an emersion blender, puree the soup until it is creamy.

Turn the heat back on to medium high and add the milk and pepper to the soup.

Add salt to taste.

Cook the soup on a gentle simmer—DO NOT LET IT BOIL—until it is heated through.

Serve immediately garnished with the parsley or chives, if desired.

Makes 3 ½ quarts.

NOTE: This soup is best the day you make it. It does not freeze well.

Victoria Wessler

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