

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite recipes:



Creamy Dill Potato-Celery Soup

1 TBSP olive oil
1/2 medium onion, chopped
6 celery stalks, chopped
1 tsp dill weed
3-4 potatoes, peeled & cubed
enough vegetable or chicken stock/broth to cover vegetables (approx. 4-5 cups)
1/2 cup heavy cream
2 oz. sharp cheddar, shredded

Heat oil in large soup pot. Add onions, celery, and dill weed.

Saute until onions are translucent.

Add potatoes and enough stock/broth to cover the vegetables.

Bring mixture to a boil, then lower heat and cook until vegetables are completely tender.

Puree in batches until smooth, and return to pot.

Add shredded cheddar and heavy cream, stir and keep warm until you are ready to serve.

NOTE: you may use water in place of stock/broth, but may need to season with 1 TBSP soy sauce and 1 tsp salt for best flavor.

