

# CELERY SOUP

From Allison Fiscus  
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Celery can be grown in the lower 48 states. Celery is anti-inflammatory and rich in phytonutrients and antioxidants, aids in weight loss, aids in digestion and helps to lower cholesterol. Eat celery in moderation along with a well-balanced diet. This is a delicious soup that warms you inside and leaves you wanting more. The secret to this soup is the Homemade Ranch Dressing Mix or use our Ranch Mix off the shelf.

I have concluded that bread and soup are comfort foods any time of year. What I have found is this, depending on the weather, you can eat inside or outside. Eating inside on a cold, snowy day is just as wonderful as eating outside on a warm summer evening and watching the sun set.



## **Ingredients:**

2 tablespoons butter	2 tablespoons olive oil
1 small white onion, diced small	1 large bunch of celery, sliced in ½ inch pieces
4 cups chicken broth	1 cup half and half or milk
2 teaspoons dry ranch seasoning mix or to taste	
Garlic granules to taste	

## **Instructions:**

1. Sauté onion in 2 T. of butter and 2 T. of olive oil for 2-4 minutes until onion is translucent.
2. Add the celery and continue to sauté until celery has softened.
3. Add broth and ranch seasoning mix to the pot and then increase the heat to medium high.
4. Once the celery is tender, use an immersion blender to blend until silky smooth. Stir in milk. Keep soup on low and when soup is heated throughout, soup is ready.

Serve with Dilly Bread!