

## **Creamy Parsnip Soup**

Source: Megan L. Cornett (Servings: 8)

**2 ½ pounds Parsnips, peeled, cut in a 1 inch dice**

**1 large Sweet Onion (Such as Mayan or Vadalía), coarsely chopped**

**3 cloves Garlic, minced**

**6 tablespoons Butter**

**1 tablespoon Fresh Thyme, Chopped**

**2 cups Heavy Cream**

**6 cups Chicken Stock, (or Hearty Vegetable Stock, to make a vegetarian soup)**

Melt 3 tablespoons butter in heavy large saucepan over medium heat. Add onion and sauté until beginning to brown, about 5 minutes. Add the remaining butter and parsnips and sauté 10 minutes, until parsnips are beginning to brown. Add 2 cups of chicken stock and cook on medium high until parsnips are tender, about 25 minutes. Remove from heat.

Working in batches, puree soup in blender, alternating adding cream and stock as needed to the blender to create a creamy consistency. Combine batches in large pot and stir in thyme. Season with salt and white pepper. Bring soup to simmer. Ladle into bowls. Top with a drizzle of aged balsamic vinegar, if desired.

This soup can be made up to two days ahead, but when you bring it to a simmer before serving, you'll find that you want to add more stock to thicken it out, as it thickens upon sitting.