

Creamy Apple Celery Soup

Created by Colleen Levine: www.foodietots.com

Ingredients:

- * 2 tablespoons butter
- * 1 small yellow onion, chopped
- * 1 cup chopped celery
- * 4 large apples, peeled and chopped
- * 2 cups chicken or vegetable broth
- * black pepper to taste

Instructions:

- 1) Melt butter in stock pot over medium low heat.
- 2) Add onions and cook until soft, about 5 minutes.
- 3) Add celery and cook 2 minutes more.
- 4) Stir in apples and broth and bring to a boil over high heat.
- 5) Reduce heat and simmer over medium low heat for 20 minutes.
- 6) Remove from heat and puree with immersion blender.
- 7) Serve with freshly ground pepper warm, or chill for at least 1 hour to enjoy cold. Makes 4 servings.

Notes: This creamy soup is lower in fat than your traditional cream of celery, and the sweetness of the apples will appeal to kids and adults alike.