

Turnip, Apple and Potato Soup

From – *COOKING from the farmers' market*

2 Tbsp unsalted butter
1 small onion, finely diced
1 tsp chopped fresh thyme
1 bay leaf
salt and ground white pepper
1 lb turnips, peeled and cut into 1/2" chunks
2 tart apples (such as Braeburn, Granny Smith, Janagold or pippin) peeled, cored and quartered
1/2 lb potatoes, peeled and quartered
2 Tbsp crème fraiche
2 Tbsp chopped fresh flat-leaf parsley

- In a heavy pot over medium-low heat, melt the butter.
- Add the onion, thyme, bay leaf and a pinch of salt and saute` until the onion is tender, about 12 minutes.
- Add the turnips, apples, potatoes, a pinch of salt and 1 cup water. Cover and simmer until vegetables and apples are tender, 10-15 minutes.
- Add 4 more cups water. Raise the heat to high and bring to a boil.
- Reduce the heat to low and simmer, uncovered, for 20 minutes. Let cool slightly.
- Working in batches, puree the soup in a blender.
- Return to the pot and reheat.
- Thin the soup with water if necessary. Season with the salt and white pepper.
- Ladle into bowls and garnish with the crème fraiche and chopped parsley.
- Serve right away.



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