

Ingredients

**2 large celery roots
(aka "celeriac"), about
the size of a softball**

sea salt

2 tsp olive oil

**dash of white
pepper**

**1 packet IP
Mushroom or Chicken
Chowder soup mix,
prepared with only 4
oz of water.**

Celery Root Mash with IP Gravy

Directions

1) Peel the celery roots. Tip: use a knife not a veggie peeler, as celery root can be tough.

2) Cut into small chunks about 2" square.

3) Bring a large pot of water to boil, and add celery root .

4) Boil until fork tender, about 20-30 minutes.

5) Drain water and add celery to food processor (or mash by hand).

6) Add oil and white pepper to food processor and process celery root until smooth and creamy.

7) Add sea salt to taste.

8) Top serving of celery root with prepared IP Soup mix .

