

## Celery Root Puree - serve as you would mashed potatoes!

- 3 cups of milk
- 3 cups of water
- salt
- 2.5 pounds of celery root, peeled and cubed
- 1 medium potato, peeled and cubed
- 1 small onion, rough chopped
- ¼ cup butter (½ stick)
- Salt and pepper to season
- Fresh chives, chopped (optional)

Bring the milk, water, and salt to a boil in a large pot.

Add the celery root, potato, and onion. Be sure the vegetables are fully covered by the milk and water. If they aren't, add more water. Cook till the vegetables are tender, 20-30 minutes.

Drain the vegetables, reserving enough liquid to thin the puree as you process it, if needed.

Using the food processor, working in batches if necessary, puree the vegetables, adding small amounts of liquid if it is too thick. Add butter and incorporate thoroughly. Season with salt and pepper. Return to the pot to reheat.

Garnish with chopped fresh chives.