



Apple Rutabaga Soup

For 8 small bowls

2 tbsp butter
1 cup onions, finely chopped
1/2 cup celery with leaves, finely chopped
3 cups rutabaga, diced
2 apples, peeled and diced
2 cups chicken stock
1 tsp sugar
1/4 tsp mace
1 cup 15% cream
1 cup milk
Parsley, chopped
Salt and pepper

Melt butter in large pot; add onions and celery, and cook with lid on, over low heat, 10 minutes.

Incorporate rutabaga, apples, stock, sugar and mace. Salt and pepper.

Cook with lid on over low heat, 35 minutes or until rutabaga is very soft.

Let cool to warm and purée in mixer.

Add cream and milk, heat without boiling. Garnish bowls with chopped parsley and serve.

*Charm your family members
with famous Lafrance traditions!*