

## SUNCHOKE/ARTICHOKE SOUP

COUPLE TBSP. OF BUTTER  
2 CHOPPED CELERY STALKS  
1 CUP CHOPPED ONION  
2 LG. CHOPPED GARLIC CLOVES  
2 POUNDS OF SUNCHOKES/ARTICHOKE PEELED  
AND CHUNKED.  
1 QT. STOCK  
SALT AND PEPPER TO TASTE

HEAT BUTTER IN SOUP KETTLE ON MED.-HIGH.  
COOK ONIONS AND CELERY UNTIL SOFT, 5 MIN..  
DO NOT LET THEM BROWN.  
ADD GARLIC, SAUTE FOR 1 MIN. AND SALT  
LIGHTLY.  
ADD THE ARTICHOKE AND STOCK, BRING TO  
SIMMER. COVER, REDUCE HEAT TO LOW AND  
SIMMER UNTIL THEY START TO BREAK DOWN. 45-  
60 MIN.  
PUREE THE SOUP.  
PUT THE SOUP, THROUGH A SIEVE. SALT AND  
PEPPER TO TASTE.  
REHEAT AND SERVE.