

Celery Root Mashed Potatoes

Ingredients

2 celery root peeled and cubed
1 head garlic peeled
1/2 sweet onion sliced
1 cup whole milk
1 cup chicken stock
3 tbsp butter
2 tbsp chopped fresh chives
1 tsp salt
ground white pepper

Instructions

1. Bring milk and stock to a simmer in a stock pot. Add celery root cubes, and onion, bring to a boil. Reduce heat and simmer until tender, 30 minutes. Drain and discard cooking liquid.
2. Combine vegetables and butter in a food processor and puree until smooth, add whole milk if needed. Season to taste with salt and pepper. Bake in 350 oven for 40 minutes, stir in chives before serving. Can be made a day ahead and reheated.

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