

## Cream of celery soup

**No. of people: 50**

Students	50
Olive Oil	¾ cup
Celery, Diced	6 qts and 2 cups
Leeks, sliced thinly	14 cups
Apples, peeled, cored and diced	14 cups
Curry Powder	7 TBS
Coconut Milk	1 – 98 oz can
White Rice, washed	1 cup
Veg Broth Powder	1 ½ cups
Water	9 qts
Lime Juice	6 TBS
Salt	½ cup
Pepper	1 TBS
Celery Leaves, chopped	1 cup

Instructions for the largest batch made in two largest pots with the high sides (labeled #2)

**Key points: The soup will be pureed so the veggies do not have to be cut uniformly, but they should be cut fairly small. To get the most flavor out of them, be sure to “sweat” them slowly until they wilt significantly.**

1. Take the celery apart and reserve the inner leaves for garnish. Discard the darker green, wilted leaves. Wash the celery ribs in cold water and dice.
2. Prepare the leeks by cutting off the root ends and the thick, dark green leaves. Cut each leek in half lengthwise and then crosswise into thin strips. Wash them just like you would wash lettuce: put the cut leeks in a sink full of water and let them float for 15 minutes. Lift them out gently so as not to disturb the sand that settled on the bottom of the sink. Put them in a colander to drain.
3. Divide the oil between the pots. Divide the celery and leeks; cook 25 minutes, or until vegetables soften considerable. DO NOT allow them to brown, so stir often.
4. Stir in apples and curry powder; cook 5 minutes. Add coconut milk, rice, broth, and water. Bring soup to a boil, reduce heat to medium-low, and simmer 25 minutes, or until vegetables and rice thoroughly cooked.
5. Purée soup in blender until smooth. Return to pot, and stir in lime juice, salt and

pepper. Ladle soup into serving vessels and sprinkle the chopped celery leaves on top.