

Belgian Soup:

1 Celery Knob,
lemon

1 large shallot

1 large onion

4 potatoes

olive oil

Thyme, salt pepper - chopped parsley

1 cup milk

2 cups consomme

Method

Cut outside of celery knob, rub with lemon juice, (to keep it from turning brown)

Slice onion and shallots - saute in oil

dice potatoes, add to onion mix, salt, pepper

dice celery knob, and add to the rest,

add consomme and boil all together for 10 mins, add $\frac{1}{2}$ teas. thyme.

Put into blender and, then strain, add parsley
add milk, and serve hot or cold.