

# Cauliflower and Beet Soup

4 servings

3 Tb extra-virgin olive oil  
1 1/2 cups chopped onion (1 medium)  
1/2 cup celery chopped  
2 cloves garlic minced  
5-6 cups cauliflower, coarsely chopped (1 medium head)  
2 cups red beets, peeled, chopped (2-3 beets)  
4 cups vegetable or chicken stock  
1/2 cup coarsely chopped fresh dill, plus sprigs for garnish

- Heat oil in a medium pot over medium-low heat, and add onion and celery. Sauté until just translucent, about 4 minutes.
  - Add garlic, sauté 1 minute.
  - Stir in cauliflower, beets, and 1/2 teaspoon salt. Add broth, and bring to a boil. Reduce heat, and simmer until beets and cauliflower are tender, about 20 minutes.
  - Remove from heat, and stir in dill. Let soup cool 10 minutes, then puree in batches until smooth.
  - Return soup to pot, and heat through.
  - Season with additional salt, to taste and serve garnish with dill sprigs.
  - The soup will stay for 2-3 days in the refrigerator.
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