

Celery Soup Base From foodpreserving.org

Make 4 pints

Ingredients:

3 cups diced celery (approx 1 pound / 500g)

1 cup diced onion (about 1 medium)

1 garlic clove, minced

1 tablespoon olive oil

1 cup peeled, diced potato (about 1 medium)

1/2 cup white wine (I used Sauvignon)

1 quart (950ml) chicken or vegetable stock (I used fresh chicken stock I made yesterday)

salt

pepper

Wash and trim celery, dicing into small pieces. Remove skin from onions and dice into small pieces as well as mincing the garlic clove. Saute the celery, garlic and onion with the olive oil in a pot gently, to allow the vegetables to release their juices to prevent sticking, simmering for about 10 minutes (or until the onion is translucent). While the vegetables simmer, peel and finely dice the potato. Add the white wine to the pot and stir to combine. Then add the diced potato and the stock, seasoning with salt and pepper and simmering for 5 minutes further. Set aside.

Position a funnel over the jar, using a slotted spoon divide the hot vegetables amongst approximately four pint jars per batch - fill the hot jars to about 3/4 full with the vegetables - then ladle the hot stock into the jars to a 1 inch (2.5cm) headspace. Remove any bubbles, adding extra stock if required to correct headspace. Wipe the rims of the jars with a clean, damp cloth (damped with vinegar) then wipe dry with a clean dry cloth or paper towel. Add seals to centre of jars and twist rings on to fingertip-tight.

Place filled jars into pre-heated pressure canner. Add canner lid and place onto high heat, once white steam is visible allow to vent for 10 minutes then add weight and begin processing at 10 pounds pressure (weighted gauge) or 11 pounds pressure (dial gauge) for 40 minutes (pints). Once complete, turn off the heat and allow pressure to return to zero before removing pressure canner lid. Remove jars after 5 more minutes to a tea towel-covered best to rest overnight.

To Serve: The recipe says to heat the celery soup over medium heat until bubbling, then puree with an immersion blender carefully. Add two tablespoons of cream and drizzle with black truffle oil and a fresh dill sprig.