



## RECIPES FROM: chimacum corner farmstand

*Celery root is eaten quite a lot in Belgium, Germany, and the Netherlands. My favorite use for the vegetable is in Erwtensoeep, a bright green soup from the Netherlands. It turns a lovely shade of green and has a mysterious flavor of leek and celery root. Tassie*

### **ERWTENSOEP (Green Pea Soup from the Netherlands)**

#### **Ingredients:**

2 c dried green split peas, washed  
2 large smoked ham hocks  
4 qts water  
4 med-sized boiling potatoes, peeled and cut into 1/4" dice  
4 med-sized leeks, including 2 inches of the green tops, trimmed, washed to remove any sand, and finely chopped  
1 med-sized celery root, peeled and cut into 1/4" dice  
1/4 c finely chopped fresh celery leaves  
1/2 lb pre-cooked smoked sausage such as kielbasa, cut into 1/4" thick rounds  
1/4 tsp crumbled dried summer savory (optional, I like it without)  
Freshly ground pepper

#### **Directions:**

In a heavy 6-8 quart casserole, combine the peas, ham hocks, and water. Bring to boil over high heat, skimming off the scum that rises. Reduce the heat to low, partially cover the pan, and simmer 3 hours. Then add the celery root, celery leaves, potatoes and leeks. Simmer, partially covered, for 30 minutes. While the soup simmers, remove the ham hock and let cool enough to handle. Shred the meat off the bone. Add the sliced sausage along with the ham hock meat and a few grindings of black pepper. Stirring constantly, bring the soup to a simmer over moderate heat and cook until the sausage is heated through. Serve, and garnish with summer savory if you like it.

*This would taste most delicious with a Port Townsend Brewery golden ale and a large buttered slab of Pan d'Amore Miche (made with flour from Nash's wheat). Enjoy!*

