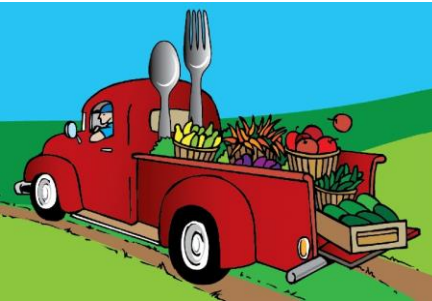


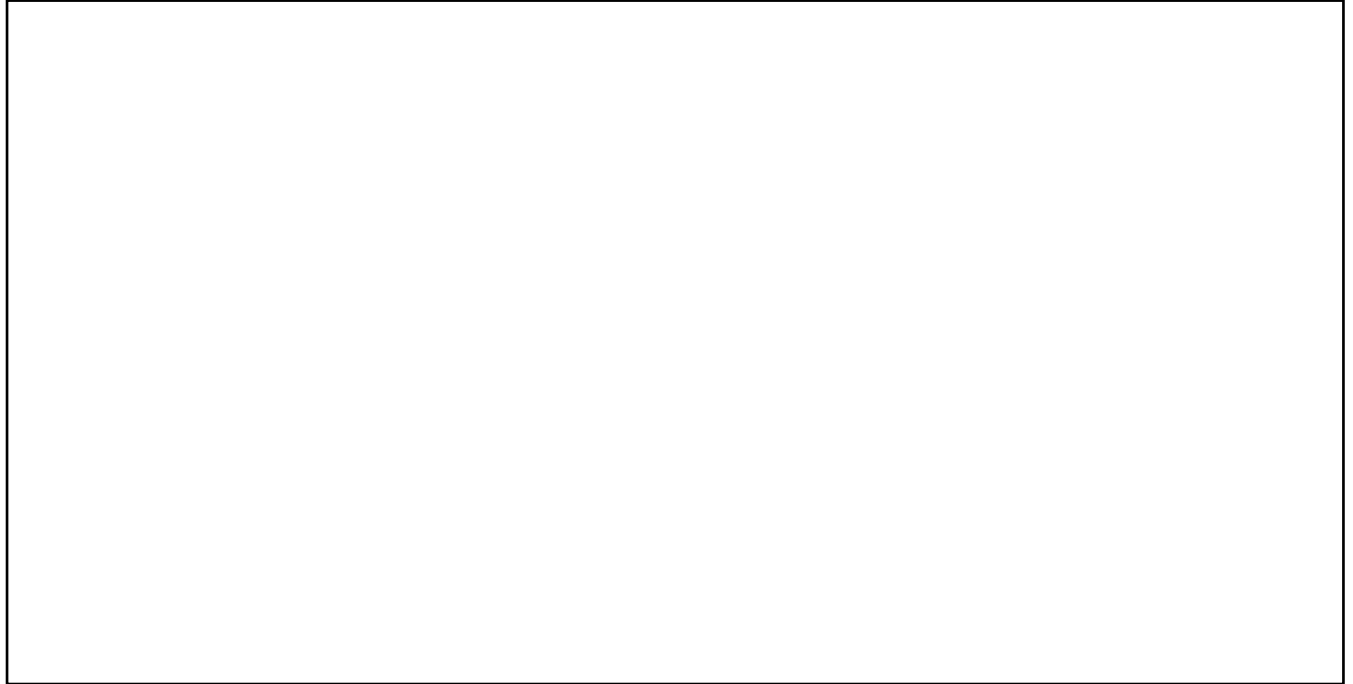


today's main ingredient

A  LOCAL FOOD PODCAST



Gratin of Celery-Root



Preheat oven to 400°F

STEP 1 – Bring chicken stock to a boil. Add half the celery root and boil until tender but still slightly firm, about 6 minutes. Remove with slotted spoon and repeat with the remaining celery root. Spread cooked celery root evenly in a baking dish.

STEP 2 – Pour the cream or half & half into the chicken stock. Boil until reduced to 3/4 cup. Taste and add black pepper and additional salt to taste. Pour the cream mixture over the celery root.

STEP 3 – Toss breadcrumbs with melted butter, bread crumbs and the 2 cheeses. Sprinkle over the celery root.

STEP 4 – Bake at 400°F until golden brown and bubbling, about 25 minutes. If the breadcrumbs are getting too brown, place a sheet of aluminum foil loosely over them. Allow to cool slightly before serving.