



Soups & Chili

Buffalo Celeriac

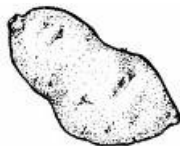
- 1 Tbs. olive oil
- ½ onion, chopped
- 3 cloves garlic, chopped
- 2 celeriac roots, peeled and cubed
- 1 large carrot, sliced into coins
- ½ Tbs. chives, fresh or freeze dried
- ½ Tbs. dill, fresh or freeze dried
- 3 C. water
- 1 Tbs. Champs Hot Sauce
- 1/2 tsp. celery salt



- ~ Heat olive oil in a pot over medium high heat, saute onion and garlic until they start to soften.
- ~ Add the remaining ingredients and bring to a boil and then reduce to a simmer for 30 minutes.
- ~ Transfer to a blender or use an immersion blender and blend until smooth.

Latke Soup

- 1 Tbs. sunflower oil
- ½ red onion, sliced
- 3 Tbs. Tait Farm Apple Butter
- 2 C. veggie broth
- 1 lb. potatoes, peeled and cubed
- ½ C. sour cream
- Salt & pepper to taste



- ~ Heat sunflower oil in a pot over medium high heat, add the onion and apple butter and saute until the onions begin to caramelize.
- ~ Add in veggie broth and potatoes, bring to a boil and then lower to a simmer, simmer for 30 minutes or until the potatoes are able to be pierced by a fork.
- ~ Add in the sour cream, then transfer to a blender or use an immersion blender to blend until smooth.

Italian Chili

- 1 Tbs. olive oil
- 1 red onion, diced
- ¾ C. chopped pepperoncini, diced
- 3 garlic cloves, diced
- 3 links Italian Sausage
or ½ cup bulger wheat for a vegetarian version
- 1 jar Tait Farm Tomato Bruschetta
- 3 C. veggie broth
- 12 oz. tomato puree
- 1 can garbanzo beans
- 1 tsp. oregano
- 1 tsp. crushed red pepper



- ~ Heat the olive oil in a pot over medium high heat and then add the onion, pepperoncini and garlic, saute until they begin to soften and brown on the edges.
- ~ Add in the sausage and break up and cook until browned. For the vegetarian option toast the bulger lightly.
- ~ Add the remaining ingredients and simmer cover for 30 minutes to allow all the ingredients to combine.