

## **PARSNIP AND TOMATO SOUP**

*(inspired by New England Soup Factory)*

2 tablespoons olive oil  
1 large shallot, diced  
2 ribs celery, sliced  
8 medium parsnips, peeled and cut in chunks  
1 can whole tomatoes, peeled, with liquid  
1 bottle V8 juice  
2 cups water  
1/4 cup half and half  
salt and pepper  
fresh dill

Add the olive oil, shallot and celery pieces into a pan, and saute until soft and fragrant in low heat, about 5 minutes. Add the parsnips, increase heat to medium and cook, stirring often, until it get a bit of color.

Add the tomatoes with the liquid, stir to release brown bits from the pan. Transfer to a pressure cooker, add the V8 juice and 1 cup of the water. If you don't have a pressure cooker, cook on top of the stove until the parsnip pieces are tender, around 50 minutes. If you use a pressure cooker, cook for 20 minutes and release pressure under cold running water.

Transfer contents to a high-powered blender, and blend until smooth. Return to the pan. If too thick, thin with additional water. If too thin, simmer to thicken it. Add the half and half, some fresh dill and simmer gently for a couple of minutes. Ladle into soup bowls and add fresh dill right before serving it.

Sprinkle some more fresh dill as a garnish.