

Chestnut Puree

Makes a little less than 1 cup

This savory chestnut puree adds a nice depth to the celery root soup, and can also be added to other fall and winter dishes. Drizzle some on other root vegetable soups, blend into a sweet potato pie or smear a little on a leftover turkey sandwich. This will keep, refrigerated, for up to three days.

2 tablespoons butter

2 tablespoons sliced shallot

2 cloves garlic, sliced

¾ cup coarsely chopped chestnuts, either freshly roasted and peeled, or jarred, coarsely chopped

3 tablespoons maple syrup

1 tablespoon molasses

1 cup low-sodium vegetable broth

Kosher salt

Freshly ground pepper

½ cup whole milk

Instructions: Melt the butter in a small saucepan over medium heat until it just begins to turn brown and give off a nutty aroma, about 5 minutes. Add the shallots and garlic, and sauté until shallots are translucent, about 5 minutes.

Add the chestnuts, maple syrup, molasses, broth, a few pinches of salt and some grinds of pepper. Bring to a boil, reduce heat to a simmer, and cook until chestnuts are very tender and easily fall apart when smooshed with a spoon, about 30 minutes.

Remove the saucepan from the heat and cool the chestnut mixture until it is just warm. Add the milk, then transfer everything to a blender and puree, working in batches if necessary. If the puree is too thick for your liking, add more milk to thin it out. Taste and adjust seasoning.

Per tablespoon: 47 calories, 0 g protein, 8 g carbohydrate, 2 g fat (1 g saturated), 4 mg cholesterol, 29 mg sodium, 0 g fiber.