

Celery Soup

Ingredients

9 heads of celery, 1 teaspoonful of salt, nutmeg to taste, 1 lump of sugar, 1/2 pint of strong stock, a pint of cream, and 2 quarts of boiling water.

Method

Cut the celery into small pieces; throw it into the water, seasoned with the nutmeg, salt, and sugar. Boil it till sufficiently tender; pass it through a sieve, add the stock, and simmer it for half an hour. Now put in the cream, bring it to the boiling point, and serve immediately.

Source: Mrs Beeton's Book of Household Management (1861)

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