**Turnip, Apple and Potato Soup**

From – *COOKING from the farmers’ market*

2 Tbsp unsalted butter  
1 small onion, finely diced  
1 tsp chopped fresh thyme  
1 bay leaf  
salt and ground white pepper  
1 lb turnips, peeled and cut into 1/2” chunks  
2 tart apples (such as Braeburn, Granny Smith, Janagold or pippin) peeled, cored and quartered  
½ lb potatoes, peeled and quartered  
2 Tbsp crème fraiche  
2 Tbsp chopped fresh flat-leaf parsley

- In a heavy pot over medium-low heat, melt the butter.  
- Add the onion, thyme, bay leaf and a pinch of salt and saute’ until the onion is tender, about 12 minutes.  
- Add the turnips, apples, potatoes, a pinch of salt and 1 cup water. Cover and simmer until vegetables and apples are tender, 10-15 minutes.  
- Add 4 more cups water. Raise the heat to high and bring to a boil.  
- Reduce the heat to low and simmer, uncovered, for 20 minutes. Let cool slightly.  
- Working in batches, puree the soup in a blender.  
- Return to the pot and reheat.  
- Thin the soup with water if necessary. Season with the salt and white pepper.  
- Ladle into bowls and garnish with the crème fraîche and chopped parsley.  
- Serve right away.

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