**Celery Root Mash**

**FROM SIMPLYRECIPES.COM**

**INGREDIENTS**
- 2 pounds celery root
- 1/2 cup of milk or cream
- 3 tablespoons unsalted butter
- Salt to taste
- Chopped celery root leaves, for garnish (optional)

**INSTRUCTIONS**

1. Bring a large pot of salted water to a simmer (1 Tbsp of salt for every 2 quarts of water).

2. Peel and cube the celery root, boil until soft: While the water is coming to a boil, peel the celery roots with a knife. Cut the celery roots into 1-inch pieces. Boil for 25-30 minutes, until soft.

3. Drain the pot, steam the celery root: Drain the pot, return the celery roots to the pot to the stovetop on low. Cover and let the celery roots steam for a minute or two, shaking the pan a bit to prevent sticking.

4. Add the milk or cream, butter and a generous pinch of salt and mash with a potato masher until it is as smooth as you would like it. Add salt to taste and garnish with the celery root leaves, if using.

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**SERVING SIZE: 6-8**