

Vegetable Chowder

1 onion

6 cloves garlic

1 small celeriac

1 medium turnip

1 small rutabaga

3 small potatoes (smaller than fist size)

salt and pepper

thyme

½ gallon chicken stock

1-2 pints milk

2 medium carrots

heat butter and oil in a stock pot and sautee onion. Add half the garlic, salt and herbs. Add potatoes, celeriac, carrots, rutabaga and turnip. Sautee about fifteen minutes. Add stock, cover and simmer fifteen more. Until veggies are tender. Add milk and the rest of the garlic.