

Diane's Chestnut Soup

1 large onion, peeled and chopped

2-3 tablespoons vegetable oil

about 20 fresh mushrooms, cleaned and sliced

1 cup chopped celery, 2-3 large stalks

2 large peeled, chopped potatoes (about 500 grams)

3 packages (300 grams or 10.5 ounces) peeled, roasted chestnuts

6 cups water to cover

2 teaspoons salt, to taste

1/2 teaspoon black pepper

2 teaspoons dried thyme

Directions:

Saute the chopped onion in 2-3 tablespoons oil till light brown and add the sliced mushrooms, cooking about 4 minutes or till they wilt a bit, tossing with the onion. Now add everything else, the potato, celery, chestnuts, spices and water which should cover the veggies. Bring to the boil and lower to a simmer, simmering away for about 30 minutes. Make sure the vegetables are soft. Take off the fire and carefully with a stick blender (or cool further and use a regular blender) and (watch out it's hot!) blend till smooth. Taste for salt if you need to add or not. Serve hot.