**Roast Root Vegetable Soup**

2 onions

3 medium potatoes or sweet potatoes

2 large carrots

2 large parsnips

1 medium celery root

Vegetable oil

4 cups vegetable or chicken stock

Herbs (thyme, rosemary, oregano) to taste

Preheat the oven to 425 degrees F.

Peel all the vegetables, chop into 1 inch pieces.

In a roasting pan, coat the onions, potatoes or sweet potatoes, carrots,

parsnips and celery root in just enough oil to coat, then season with salt,

pepper and nutmeg.

Roast the vegetables until tender and edges are brown, about 35 to 40

minutes.

Puree the vegetables in batches with the stock and transfer to a soup pot.

Heat until hot and season with herbs.

Makes 6 servings