



Crispy Bacon and Parsley Celery Root Puree

The Ugly Duckling of the Garden

Let's talk about celery root. It looks like a muddy, knobby rock. I thought it was a lost turnip the first time I saw it. But inside, it's a creamy dream. It tastes like celery and parsley had a gentle, sweet baby. Isn't it funny how the roughest things can be the softest?

Peeling it is a small chore. But it's worth every second. This matters because cooking teaches us to look past first appearances. Good things are often hidden. Have you ever tried a vegetable that looked strange but tasted wonderful?

A Little Kitchen Magic Trick

Here's my favorite part. We chop the root and potato in the food processor first. It looks like fluffy snow. Then we cook it with butter, water, and a tiny bit of baking soda. The baking soda is the secret. It helps break everything down super fast.

You stir and watch it turn soft and shiny. In fifteen minutes, it looks like warm applesauce. I still laugh at that. From ugly chunks to silky sauce, just like that. *Fun fact: The baking soda also helps keep the puree a beautiful, bright white color.*

The Best Part: The Topping

Now for the crispy bits. We cook chopped bacon with garlic and a little water. The water seems odd, I know. But it renders the fat slowly. This makes the bacon extra crispy and the garlic sweet, not burnt.

The smell is incredible. It fills the whole house. Doesn't that smell amazing? It tells everyone dinner is coming. Finally, stir in fresh parsley for a little green kiss. This matters because texture is everything. Smooth puree needs a crunchy, salty hat.

Putting It All Together

Blend that soft vegetable "applesauce" with a splash of cream. It becomes so smooth and rich. Pour it into a bowl. Then, spoon that glorious bacon and garlic right over the top. The golden bits will sink in a little.

Serve it warm. It's a hug in a bowl. It's fancy enough for a holiday table. But it's simple enough for a Tuesday night. Which do you think you'd

make it for first, a special day or a cozy weeknight?

A Dish That Waits for You

Life gets busy. The good news? You can make the plain puree two days ahead. Just keep it in the fridge. Warm it up when you need it. Then add the fresh topping. Dinner is ready in minutes.

See also [Midnight Mocha Truffle Noel](#)

This is a real lifesaver. It means you can have something wonderful without last-minute stress. What's your favorite make-ahead dish that feels like a treat?

Ingredients:

Ingredient	Amount	Notes
Celery root	1 3/4-2 pounds	peeled and cut into 2-inch chunks
Russet potato	1 (6-ounce)	peeled and cut into 2-inch chunks
Unsalted butter	2 tablespoons	
Water (for puree)	1 cup	
Table salt	1/2 teaspoon	plus more to taste
Baking soda	1/4 teaspoon	
Heavy cream	1/3 cup	
Bacon	2 slices	chopped fine
Water (for topping)	1/4 cup	
Garlic cloves	4	sliced thin
Fresh parsley	1 tablespoon	minced



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Instructions

Step 1: First, let's chop our veggies. Put chunks of celery root and potato in your food processor. Pulse it about twenty times. Do this in two batches so it doesn't get too full. You'll end up with a fluffy pile of bits. Doesn't that smell earthy and good already?

Step 2: Now, melt your butter in a big pot. Stir in the chopped veggies, water, salt, and baking soda. Cover it and let it cook. You must stir it often, my dear. It will stick a little, but don't worry. (A good scrape with your spoon cleans it right up!) Cook until it looks like soft applesauce.

Step 3: While that cooks, make the crispy topping. Put bacon, water, and thin garlic slices in a skillet. Cook it on medium-high heat. The water will bubble away. Then the magic happens. The bacon and garlic will get golden and crispy. **What's your favorite crispy food? Share below!**

Step 4: Back to your pot! Uncover the soft vegetable mixture. Stir it hard for one minute. This makes it nice and thick. Then, put it all back in the clean food processor. Pour in the heavy cream. Process it until it's perfectly smooth and dreamy.

Step 5: Finally, stir the fresh parsley into your bacon topping. Taste your puree and add a pinch more salt if it needs it. Spoon the puree into a pretty bowl. Sprinkle the crispy bacon and garlic all over the top. Serve it right away while it's warm and happy.

Creative Twists

This recipe is like a cozy sweater. You can dress it up in so many ways! Try adding a big spoonful of whole-grain mustard to the puree. It gives a lovely little tang. Or, swap the parsley for fresh thyme leaves. Its woodsy smell is just wonderful. For a fun crunch, sprinkle toasted walnuts on top with the bacon. Which one would you try first? Comment below!

See also [Chive and Cheddar Holiday Cheese Log](#)

Serving & Pairing Ideas

This puree loves to be the star. Serve it with simple roasted chicken or a juicy pork chop. It's also lovely next to some green beans. For a drink, a cold glass of apple cider is perfect. Grown-ups might enjoy a glass of Chardonnay with it. The flavors dance together so nicely. Which would you choose tonight?



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Keeping Your Puree Perfect

This puree stores beautifully. Let it cool completely first. Then pop it in a sealed container. It will keep in the fridge for two days. You can freeze it for one month. Thaw it overnight in the fridge.

Reheating is simple. Use your microwave. Warm it on medium power. Stir it often until hot. Add a splash of cream if needed. This brings back its creamy texture.

I love making a double batch. It saves so much time later. I remember my first big batch. I felt so clever having dinner ready. Storing food well means less waste. It also means a cozy meal is always close. **Have you ever tried storing it this way? Share below!**

Smooth Sailing in the Kitchen

Three little problems can pop up. Here is how to fix them. First, the mixture might stick while cooking. Just keep stirring it often. A good scrape of the pan fixes it.

Second, your puree might seem too thin. Cook it a bit longer uncovered. This lets extra water steam away. I once added the cream too early. Letting it cook more saved the day.

Third, the bacon topping can burn. Start it with water in the pan. This gently cooks the garlic. It makes everything crispy, not bitter. Getting these steps right builds your confidence. It also makes the flavors sing. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free. Just check your bacon label.

Q: Can I make it ahead? A: Absolutely. Make the puree two days early. Add the topping just before serving.

Q: What if I don't have celery root? A: Use all potato. The flavor will be different but still good.

See also [Festive Walnut Tart Rustic Gluten-Free](#)

Q: Can I double the recipe? A: You can. Use a very large pot. Cooking time may be a little longer.

Q: Any optional tips? A: A pinch of nutmeg is lovely. *Fun fact: Celery root is the knobby root of a celery plant!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love this cozy dish. It is humble food made special. The crispy bacon makes it a treat. I think you will surprise yourself.

Thank you for cooking with me today. I would love to hear your story. Tell me about your time in the kitchen. **Have you tried this recipe?** Let me know how it went for you.

Happy cooking!
—Elowen Thorn.



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Crispy Bacon and Parsley Celery Root Puree | 12

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Crispy Bacon and Parsley Celery Root Puree | 14

Cooking Method:[Stovetop](#)



Crispy Bacon and Parsley Celery Root Puree | 15

Cuisine:[American](#)



Crispy Bacon and Parsley Celery Root Puree | 16

Courses:[Side](#)

Difficulty: **Beginner**



Crispy Bacon and Parsley Celery Root Puree | 18

Prep time: **20 minutes**

Cook time: **25 minutes**



Crispy Bacon and Parsley Celery Root Puree | 20

Rest time:

Total time: **45 minutes**



Crispy Bacon and Parsley Celery Root Puree | 22

Servings: **4 servings**



Crispy Bacon and Parsley Celery Root Puree | 23

Calories: **280 kcal**

Best Season: Summer

Description

Celery Root Puree with Bacon, Garlic, and Parsley Topping

Ingredients

- 1 ¾-2 pounds celery root, peeled and cut into 2-inch chunks
- 1 (6-ounce) russet potato, peeled and cut into 2-inch chunks
- 2 tablespoons unsalted butter
- 1 cup water
- ½ teaspoon table salt
- ¼ teaspoon baking soda
- ⅓ cup heavy cream
- 2 slices bacon, chopped fine
- ¼ cup water
- 4 garlic cloves, sliced thin
- 1 tablespoon minced fresh parsley

Instructions

1. Working in 2 batches, pulse celery root and potato in food processor until finely chopped, about 20 pulses per batch; transfer to bowl. (You should have about 4½ cups chopped vegetables.)
2. Melt butter in large saucepan over medium heat. Stir in celery root-potato mixture, water, salt, and baking soda. Cover and cook, stirring often (mixture will stick but cleans up easily), until vegetables are very soft and translucent and mixture resembles applesauce, 15 to 18 minutes. While celery root cooks, make topping.
3. Combine bacon, water, and garlic in 8-inch nonstick skillet and cook over medium-high heat until water has evaporated and bacon and garlic are browned and crispy, 8 to 10 minutes.
4. Uncover celery root mixture and cook, stirring vigorously to further break down vegetables and thicken remaining cooking liquid, about 1 minute. Transfer celery root mixture to clean, dry food processor.

Add cream and process until smooth, about 40 seconds. Season with salt to taste. Transfer to serving bowl. Stir parsley into topping, sprinkle over celery root puree, and serve.

Notes

Ungarnished puree can be cooled and refrigerated for up to 2 days. Before serving, microwave puree on medium-high power in covered bowl, stirring often, until hot throughout, 7 to 10 minutes.

Keywords:Celery Root, Bacon, Puree, Side Dish, Parsley