



Cebada Wine Celery Root Sauce

Ingredients

- 2 1/2 cups of celery root, cubed
- 1/3 cup Cebada Wine chardonnay sauce
- 3-4 Tbs olive oil
- Salt and/or Pepper to taste

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Directions

1. Cube the celery root.
2. Bring water to a boil in a medium sized pot and add salt to taste.
3. Add celery root to salted boiling water and remove when soft.
4. Strain the cubed celery root and put back in the medium pot.
5. Add the Cebada Wine Chardonnay Syrup and olive oil to celery root.
6. Blend (in a blender or with a stick blender) on high until smooth.
7. Add salt and/or pepper to taste.

Use warm sauce on roasted chicken, mashed potatoes, or even as a salad dressing when chilled.



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Check out all of our products at two great locations!

1. The Cebada Wine tasting room located at 5 E Figueroa St, Downtown Santa Barbara
2. Forbidden Fruit Orchards 100 acre farm - reservations needed, call (805) 451-2570 to make yours!