

**SILKY BRIE SOUP** – from Keri <http://dinnerchicks.wordpress.com>

6 Tbs. butter  
1 cup onion, chopped  
1 cup celery, sliced  
2 cups chicken broth  
1 wheel brie cheese, cut up  
5 medium red bliss potatoes, cut in chunks  
2 cups light cream  
1 cup good dry white wine  
Fresh chives

Saute onion and celery in butter. Add broth and cheese (including white outside skin). Boil potatoes in water until soft; add potatoes to cheese mixture. Remove from stove and puree in food processor until very smooth. Return to stove, add cream and mix until heated through. Add wine; mix and heat throughly. Serve with fresh chives.

