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## [Favorite Thanksgiving Recipes](#)

### Potato and Celery Root Puree with Glazed Cranberries

8 SERVINGS

Late fall and early winter are the best seasons for celery root. The puree should be made on the day it is served; otherwise the vegetables will lose their fresh flavor.

1/2 cup sugar

1 cup fresh cranberries

2 1/2 pounds celery root (about 3), peeled and cut into large dice

2 1/2 pounds Idaho potatoes (about 6), peeled and cut into large dice

1 tablespoon coarse (kosher) salt

1 medium garlic clove

1 cup milk

4 tablespoons unsalted butter

1 1/2 teaspoons table salt

1/4 teaspoon freshly ground pepper

1. In a medium saucepan, combine the sugar with 1/2 cup of water and bring to a boil over high heat. Boil for 5 minutes, then add the cranberries and lower the heat to moderate. Simmer without stirring until the cranberries pop and the syrup reduces slightly, about 5 minutes. Set aside.
2. In a large pot or dutch oven, combine the celery root, potatoes, coarse salt and garlic. Cover generously with cold water, bring to a boil over high heat and cook until tender, about 20 minutes. Drain well. Transfer the vegetables to a food mill or a ricer and puree, adding the milk, butter, table salt and pepper as you go along. Alternatively, mash with a potato masher.
3. To serve, reheat the cranberries in their syrup. Mound the puree on a platter or individual plates and make a well in the center. Spoon some of the cranberries and their syrup into the well. Serve the remaining cranberries and syrup alongside.

**MAKE AHEAD** The cranberries can be cooked and refrigerated up to 2 days ahead.

--Lydie Marshall

*This recipe originally appeared in November 1993.*