

CARROT & GINGER SOUP

ROCKLAND PLACE

 A WATERMARK COMMUNITY

2 Tbsp butter

1 medium onion, chopped

1 Tbsp fresh ginger root, peeled and grated

3 large carrots, peeled and thinly sliced

3 cups chicken stock or vegetable stock

1/4 tsp salt

1/4 tsp black pepper

Parsley to garnish

In 2-quart saucepan, melt butter over medium heat. Add onions and sauté until translucent, about 5 minutes. Add ginger root and cook an additional 2 minutes. Add carrots and stock to onions; heat to boiling over high heat. Reduce heat to low, cover and cook carrots until tender, 15 to 20 minutes. Use hand blender to blend carrot mixture, in batches, until smooth. Salt and pepper to taste. Heat soup over low heat until hot. Garnish with parsley. Serves 4 to 6.

Quick, easy and delicious, this recipe is a favorite at our Holiday Party.

