

CREAM OF CARROT SOUP

Source: Joy of Cooking's All About Soups & Stews

INGREDIENTS:

1 TBS butter
1/4 C water or stock
1 medium onion, coarsely chopped
1 TBS minced/peeled fresh ginger
1/2 tsp curry powder
4 C chicken stock (OR vegetable stock)
1 C fresh orange juice
1 1/2 lbs carrots, trimmed/chopped
1/4 - 1/2 C heavy cream, half & half or milk
Salt, to taste
1/4 tsp black pepper

DIRECTIONS:

In soup pot over medium heat, melt butter & 1/4 C water or stock - add onion, ginger & curry powder - cook, covered, stirring occasionally till tender but not browned (5-10 minutes). Stir in stock, orange juice & carrots - simmer 15 minutes - purée till smooth - return to pot & stir in cream, salt & pepper - simmer briefly & serve.

Makes about 6 cups