

Ginger Carrot Soup



Ingredients

2 tablespoons butter
2 onions
6 cups chicken broth
2 tablespoons ground ginger
1 cup whipping cream
salt and pepper
sour cream
parsley

Method

In a soup pot, over medium heat/high heat, add butter and onions and cook, stirring often until lightly brown. Add broth, carrots, and ginger, cover and bring to a boil. Reduce heat and simmer until carrots are tender.

Remove from heat and transfer to a blender. **DO NOT FILL BLENDER MORE THAN HALFWAY!!** Do it in batches. Cover the blender and hold a kitchen towel over the top.

Puree until smooth. Return to pan and add cream. Stir over high heat until hot. Ladle into a bowl and serve with sour cream on top.