



Carrot Soup

INGREDIENTS:

3 Tbsp unsalted butter
1 medium Spanish onion, finely chopped (sweet onion)
3 cloves garlic, finely chopped
10 med carrots, peeled and cut into 1" slices
8 cups vegetable broth
2 Tbsp sugar
1 tsp kosher salt
1 tsp freshly squeezed lemon juice
Freshly ground black pepper to taste

DIRECTIONS:

Heat butter on a large soup pot over medium heat. Add the onion and garlic and cook, covered, stirring occasionally until soft, about seven (7) minutes.

Add the carrots and cook covered, stirring occasionally until somewhat tender, about 3 more minutes. Pour in the broth and sugar. Season with salt.

Bring to a boil, lower the heat, and simmer, covered, until the carrots are very soft, about 30 minutes.

Remove from the heat and cool.

Working in batches, transfer the soup mixture to a blender and puree until smooth.

Return the carrot puree to the pot and reheat over medium heat. Stir in the lemon juice and season with pepper.

Serve in soup bowls immediately.

Yields 4-6 servings