

## CARROT and Ginger Soup

3 TBSP butter

1 lg onion chopped

1/4c finely chopped gingerroot

3 cloves garlic, minced

7c chicken stock

1c dry white wine

1 1/2# CARROTS cut 1/2" pieces

2 TBSP fresh lemon juice

Pinch curry powder

SALT/Pepper to taste

Melt butter in stock pot. Add onion, ginger, garlic

Saute 10-15"

Add stock, wine and CARROTS. Heat to

boiling. Reduce heat and simmer uncovered

~ 45"

Puree soup - Season w/ lemon juice, curry powder, SALT and pepper

Serve hot or chilled