

Carrot Soup

Ingredients

1 c. diced red onions

1 c. diced celery

5 c. diced carrots

5 c. broth*

3-4 T. grated ginger

1/4 c. orange juice

5 t. unsalted butter

Directions

Saute onion, and Add broth and seasoning (not butter) and simmer for 30 minutes, or until carrots are soft.

If you make this at home, puree in blender and freeze for the playa. If you make this on the playa and don't have access to a blender or food processor, use a whisk. The results will be chunkier but it will be tres delish!

To serve, warm and whisk in butter. (optional, but if you try it, you will see that it does enhance the flavor.) Garnish with parsley if you'd like.

And of course, taste as you go. You may prefer more ginger or even a tad of salt.

Yield: Serves 8-10.

Submitted by fauna

Hints:

* Broth: I use a soy-based vegetarian "chicken" broth. I buy it at the local health food store; it comes as a powder.