

Aromatic Carrot Soup

2 tablespoons each butter and olive oil
2 medium onions, chopped
1/4 teaspoon ground ginger
1/8 teaspoon ground mace
10 medium carrots, peeled and sliced
8 cups defatted chicken or vegetable broth
1 tablespoon grated orange zest
1 cu[freshly squeezed orange juice
Salt and freshly ground black pepper, to taste
Snipped fresh chives for garnish

Melt the butter with oil in a large saucepan over low heat. Add the onions and cook, stirring, until wilted, about 15 minutes. Sprinkle with ginger and mace; stirring for 1 minute.

Add the carrots, broth and orange zest. Bring to a boil, reduce heat, and simmer, partially covered, about 20 minutes. Cool slightly.

Puree in batches in a food processor. Return to pot; stir in orange juice, salt and pepper. Heat over low heat. Garnish with chives.

Serves 8.



Three Kitty Cuisine
Point Arena, CA