



## Curried Carrot Soup

Yield: 6-8 oz. portions

2 Tbsp.	Olive Oil
1/2 each	Yellow Onion, diced
2 tsp.	Garlic, minced
1 lb.	Maine Carrots, peeled, sliced
1 ½ tsp.	Curry Powder (more, depending on strength and taste)
1 tsp.	Cinnamon
½ tsp.	Sugar
3 1/4 c.	Vegetable Stock
1 c.	Whole Milk
Dash	Salt
Dash	Pepper
	Parsley, chopped

1. Sauté onions, carrots and garlic in oil over medium heat until onions are translucent (2-3 minutes).
2. Add curry powder, cinnamon and sugar. Sauté for one minute, until melted.
3. Add stock and bring to a boil. Simmer until carrots are soft.
4. Puree with stick blender or puree and return to pot.
5. Add milk and bring gently to temperature (more milk may be needed for desired consistency).
6. Adjust seasoning. Add salt and pepper to taste.
7. Garnish with parsley for service.