



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Carrot Soup with Ginger

Ingredients

2 tblsp. Unsalted butter
1 cup chopped onion
3 cloves minced garlic
4 cups carrots, peeled and chopped
4 cups chicken stock or vegetable stock
1 tblsp. fresh ginger, grated
Salt and pepper to taste
1 orange, juiced

Preparation

In large pot, melt butter and soften onions over medium heat, about 5 minutes. Add garlic and carrots and cook for another 5 – 7 minutes. Add stock, bring to a boil and simmer for 10 minutes or until carrots are fork tender. Stir in fresh ginger. Remove from heat and puree soup with an immersion blender or puree in batches in a blender until smooth. Add orange juice. Add salt and pepper to taste.



For more information please visit - CaseyMaloneShow.com