



CARROT-GINGER SOUP

By NIKKI PERUZZI
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¾ POUND BUTTER

2 LARGE ONIONS CHOPPED

½ CUP CHOPPED GINGER

3 POUNDS CARROTS- PEELED- CUT INTO ½ INCH PIECES

6 CLOVES GARLIC- MINCED

16 CUPS VEGGIE STOCK (I USE ALL THE PEELS FROM THE ONIONS AND CARROTS + ½ CUP VEGETABLE SOUP BASE)

3 CUPS **ARTESANO TRADITIONAL MEAD** 😊

2 PINCHES CURRY POWDER

SALT & PEPPER TO TASTE

1 QUART HEAVY CREAM

EXTRA HONEY IF NEEDED TO TASTE

SAUTE ONION FOR 3 MIN IN BUTTER, ADD CARROTS AND SAUTE 5 MIN, ADD GINGER AND GARLIC AND SAUTE UNTIL ALL INGREDIENTS START TO BROWN. ADD MEAD, REDUCE FOR 3 MIN. ADD STOCK AND BOIL UNTIL CARROTS ARE TENDER. ADD SEASONING & CREAM AND PUREE UNTIL SMOOTH. AND EXTRA HONEY IF NEEDED. ENJOY!