

Cream Of Carrot Soup

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Ingredients

- 1 lb. (8 to 10) carrots, peeled & sliced
- 1 lb. (3 to 5) potatoes, peeled & cubed
- 2 tbsp. butter
- 1/2 c. onion, chopped coarsely
- 6 c. chicken broth
- 1/2 tsp. thyme
- 1 bay leaf
- 1 c. cream (can use milk)
- 1/4 tsp. Tabasco
- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. sugar
- Salt & pepper

Directions

1. Heat butter in soup pot. Add onion. Cook and stir.
2. Add carrots, potatoes and broth. Boil.
3. Add thyme and bay leaf. Simmer 30 to 40 minutes.
4. Put through food mill, processor or blender.
5. Add remaining ingredients. (To serve cold, add remaining ingredients while in blender.) Chill and serve.