

# Carrot Soup Ian

**Category:** Soup

**Servings:** 6

**Rating:** 10

**Source:** Ian Smith

## Description:

A festive soup that is a great accompaniment to Thanksgiving turkey. Best made a couple of days ahead.

Serve it with a glass of dry sherry.

## Ingredients:

1 onion	1/2 cup
1 leek	1/3 cup chopped
2 garlic	2 cloves minced
3 butter, unsalted	3 tablespoon
4 carrot	4 cup chopped
1 sweet potato	1 cup chopped
2 ginger	2 tablespoon minced root
6 chicken broth	6 cup
1 bay leaf	1
1 thyme	1 teaspoon fresh
1/2 pepper	1/2 teaspoon
1 worcestershire sauce	1 teaspoon
1/4 tabasco	1/4 teaspoon
1 sherry	1 tablespoon
1 cream	1 cup
1 milk	1 cup
1 lime	wedges

## Instructions:

Fry onion, leek, and garlic in butter. When soft add carrots, sweet potato, ginger, chicken broth, bay leaf, thyme, and pepper. Simmer until vegetables are soft.

Remove the bay leaf and any stands of thyme, cool, and purée in food processor. Add worchester, tabasco, sherry, cream, and milk and simmer for 15 minutes.

Serve hot with lime wedges. Squeeze in lime juice to taste.