



Simple Carrot Soup

Recipe by Susan Streit of Crate Cooking

Serves 4

Ingredients:

2 tablespoons extra-virgin olive oil, plus more for serving

*2 medium onions, diced

*4 cloves garlic, minced

Kosher salt

*1 $\frac{3}{4}$ pounds carrots, peeled and cut into 1-inch pieces

* $\frac{3}{4}$ pound potatoes, peeled and cut into 1-inch pieces

*3 to 4 cups chicken or vegetable stock

Freshly ground black pepper for serving

** Ingredients available seasonally at your neighborhood Greenmarket*

Instructions:

1. In a large pot heat the olive oil over medium heat. Add the onions, garlic and two large pinches of salt and cook until soft and translucent, about six to eight minutes.
2. Add the carrots, potatoes and three cups stock to the pot. Bring to a boil, reduce to a simmer over medium-low heat and cook, covered, until the carrots and potatoes are tender when pierced with a paring knife, about 20 to 30 minutes.
3. Transfer the soup to a blender and puree, in batches if necessary, until smooth. If the soup is too thick, add more stock to reach the desired consistency. Taste and season the soup with more salt.
4. Serve the soup with a drizzle of olive oil and freshly ground black pepper.