



# creamy carrot soup

A RECIPE BY RHODA GINGERICH

Prep Time - 10 minutes

Cook Time - 35 minutes

Total Time - 45 minutes

Servings - 4-6 bowls

## ingredients

- 1/4 cup butter
- 1 onion (chopped)
- 1 clove garlic (chopped)
- 3 cups carrots (sliced)
- 1 potato (diced)
- 1 can chicken broth (10 oz)
- 10 oz water
- 3/4 tsp salt
- 1/2 tsp tarragon (optional)
- 1/2 tsp parsley (optional)
- 1/4 tsp pepper
- 1 cup milk

## directions

- Saute onion & garlic in butter.
- Add carrots & potatoes. Stir in.
- Add broth, water, spices. Bring to a boil.
- Reduce heat and simmer for 20-30 minutes. Until vegetables are soft.
- Stir in milk. Remove from heat.
- After cooled slightly, place soup in blender or use hand blender to puree.
- Heat and serve.