



TAIT FARM FOODS

CHILLED GINGER CARROT SOUP

2 lbs. carrots, peeled and sliced
1 heaping tsp. of curry powder
2 stalks celery, finely diced
1 tsp. of grated fresh ginger root

1 small onion, finely diced
¼ C. Tait Farm Ginger Shrub
4 C. of chicken or vegetable stock
2 C. Half and Half

- ~ In a 3 quart pot, saute celery and onion in a little butter or oil until wilted. Add curry powder and grated ginger. Stir fry for one minute. Add carrots and stock. Bring to a boil.
- ~ Reduce heat to low, cover pot and simmer for twenty minutes...or until carrots are tender.
- ~ Remove from the heat and cool to lukewarm. Add Ginger Shrub.
- ~ Strain the vegetables, reserving the stock. Puree the vegetables in a food processor. Return the puree to the stock. Whisk in the half and half. Add salt and pepper to taste.
- ~ Chill well before serving. Garnish with chopped chives. Makes approximately ten cups.
- ~ Serves 4 to 6.