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### Carrot and Butternut Soup with Ginger



$\frac{1}{4}$  cup ( $\frac{1}{2}$  stick) butter  
 $1\frac{1}{2}$  cups chopped onion  
1 tablespoon peeled, finely chopped fresh ginger  
 $1\frac{1}{2}$  teaspoons minced garlic  
 $1\frac{1}{4}$  pounds medium carrots, peeled and chopped (about 3C)  
1 pound (one small butternut squash) chopped (about 2C)  
2 tomatoes, seeded, chopped (about  $1\frac{1}{2}$  cups)  
2 tablespoons fresh lemon juice  
3 cups chicken or vegetable stock  
1 cup sherry  
Garnish with sour cream and grated lemon zest

#### Preparation:

Melt butter in heavy large pot over medium heat.

Add onions, sauté 5 minutes... add ginger and garlic

Sauté 2 minutes...add chopped carrots, butternut squash, tomatoes, lemon juice, sauté 1 minute ...add chicken stock and sherry and bring to boil ...then simmer until carrots are tender, about 25 minutes.

Puree in blender in small batches.

Serve with sour cream and lemon zest.