



CARROT-GINGER SOUP

2 tablespoons peanut oil
2 cups coarsely chopped onion
1 tablespoon minced fresh ginger
2 large garlic cloves, minced
8 cups vegetable stock
3 pounds carrots, peeled and sliced into 1-inch rounds
2 cups milk
Kosher salt
Freshly ground pepper
1/2 cup dry roasted peanuts, coarsely chopped

Heat the oil in a medium stock pot. Add the onion and sauté over medium heat for 3 minutes. Add the ginger and garlic and cook about 2 minutes, until the garlic is lightly browned.

Add the stock and carrots to the sauté and simmer over medium heat for about 45 minutes, until the carrots are very tender.

Transfer the carrots and stock in batches to a food processor and purée with milk. Season to taste with salt and pepper.

Garnish each bowl of soup with chopped peanuts. Serve immediately. Yield: 6 servings

Adapted from a recipe by Stephen Spanyer