



CREAM OF CARROT SOUP

- 1 Bunch Carrots
- 2 1/2 Cups Boiling Water
- 2 Tablespoons Butter
- 1 Tablespoon Chopped Onion
- 5 Tablespoons flour
- 1 2/3 Cups Coffee Cream
- 1 Teaspoon Salt

DIRECTIONS

1. Scrape and slice carrots. Add boiling water.
2. Cover and boil until tender. Save water.
3. Put through a ricer or food mill.
4. Melt butter in a 3 quart saucepan.
5. Add onion and cook until soft.
6. Blend in flour.
7. Add carrot cooking water - there should be 2 1/4 cups - and cream.
8. Cook over direct heat, stirring constantly until mixture boils and thickens.
9. Add riced carrots and salt.
10. Heat through.