

## Roasted Carrot Soup

<http://userealbutter.com/2013/10/27/roasted-carrot-soup-recipe/>  
modified from [Fine Cooking](#)

2 lb. carrots, peeled and cut into large dice (3/4-inch)  
2 tbsps olive oil  
3 tbsps butter, unsalted  
1 medium onion, medium dice  
2 large ribs of celery, medium dice  
2 tbsps fresh ginger, grated  
4 cups low-sodium chicken broth, homemade (store-bought can be substituted)  
4 cups water  
2 tps kosher salt (use half if using table salt)  
1/4 tsp ground white pepper

Preheat oven to 425°F. Place the diced carrots in a large baking or roasting pan. Drizzle the olive oil over the carrots and toss to coat evenly. Roast the carrots for 45 minutes, stirring the carrots after the first 25 minutes of roasting. Remove from oven. Heat the butter in a large stock pot over medium heat. Add the onions and sauté for three minutes until translucent. Add the celery and ginger to the onions and sauté for 4 more minutes. Stir in the roasted carrots, broth, water, salt, and white pepper. Bring the soup to a boil and reduce the heat to medium-low so that it is actively simmering. Cover the pot with a lid and let simmer for 45 minutes. Using an immersion blender, purée the soup until it is smooth and creamy. If you don't have an immersion blender, let the soup cool completely before puréeing in a blender or food processor. Just take care that you do it in batches so the blender is never more than 1/3 full and that you cover the lid tightly to avoid soup explosions (it happens, I know from experience). Reheat the puréed soup if necessary, season with more salt as necessary, and serve. Serves 4-6. Refrigerate for up to 5 days.