

Herbed Carrot Soup

Ingredients per table (about 5 servings):

- 3 large carrots
- 1 large potato
- 1 large onion
- 1 clove garlic
- 1 tsp thyme
- 1 tsp marjoram
- 2 tsp basil
- 1 tsp salt
- 4 cups water or stock
- 1 tbsp lemon juice
- Fresh herbs for garnish

Peel and dice onions and vegetables and set aside. Add vegetable trims and peels to stock pot. Peel and mince garlic. Sauté onion in olive oil until soft. Add vegetables and sauté another 5-10 minutes. Add garlic and herbs and sauté another 2 minutes. Add water or stock to cover vegetables. Bring to a boil and cook until vegetables are very soft. Puree with stick blender. Add lemon juice. Adjust seasoning. Serve garnished with fresh herbs.

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