



Carrot Puree Soup with Parsnip Chips

(makes 20 portions)

Ingredients:

10 lbs	Carrots (medium dice)
2.5 lbs	Onions (small dice)
1.25 lbs	Celery (small dice)
5	Cinnamon Sticks
10	Rosemary Sprigs
10	Garlic Cloves
2 tbsp	Ginger (Ground)
10 cups	Vegetable Broth
10 cups	Water
2 lbs	Parsnips (shaved)

Directions:

Soup

1. Combine celery, onions, carrots, oil and tablespoon salt in large stock pot on medium heat. Cook for 15 to 20 minutes until the celery and onions have begun to soften.
2. Add vegetable broth, water, and ground ginger and lower heat to medium/low.
3. Wrap cinnamon sticks, garlic, and rosemary sprigs in sachet (cheese cloth) and tie off with twine and put into the pot. Cook uncovered for approximately for 2 hours.
4. Remove stock pot from heat and remove the sachet.
5. With immersion blender puree the contents of the large stock pot.
6. Add salt to taste (will vary based on salt content of your vegetable stock).

Parsnip Chip Garnish

1. Clean and peel parsnips.
2. Use the peeler to create thin strips of parsnip.