



# Carrot-Ginger Soup

3 Tbsp olive oil  
1 onion, peeled and  
chopped  
1 celery stalk, chopped

10 carrots, peeled and  
chopped into 1 in. pieces  
 $\frac{1}{4}$  cup ginger, peeled  
and finely diced  
Salt to taste

6 cups water  
4 Tbsp sugar  
2 Tbsp rice wine vinegar  
cilantro leaves

*In a medium stock pot, sauté onions, celery and carrots in olive oil for 4 minutes or until onions are translucent. Add ginger, water and sugar and let it simmer for 25 minutes until carrots are soft. Let cool. In a blender or food processor, purée until smooth. Season with rice wine vinegar and salt to taste. Serve hot or chilled with cilantro leaves to garnish.*

*Laura Bush*

Recipe courtesy of Chef David Garrido