



	A T I	NAME: Carrot Soup
INGREDIENTS		DIRECTIONS

1/4 c of butter

5 c of grated carrots 1 c of grated potatoes 3/4 c of onion

4 c of chicken broth 1 bay leaf 2 c of 2% milk

3. Blend.

1. Saute the butter, carrots, potatoes, and onion until tender. 2. Add the chicken broth and bay leaf and then bring to a simmer. Let simmer for one hour. Remove bay leaf.

Salt & pepper to taste 4. Before serving add milk, and salt & pepper to taste!

SOURCE Ann Romney's Family Cookbook