Creamy Carrot Soup

 MichelleLeonardson.com │Where the Wine Is.



**Ingredients**

1 ½ lbs carrots
2 small red potatoes
2 cups cauliflower florets
3 tbsp butter
½ onion, diced
1 tbsp freshly grated ginger
1 cup white wine
8 basil leaves
1 tbsp brown sugar
1 quart chicken broth

**Directions**

Peel carrots and potatoes and slice both into large pieces, then combine with cauliflower and steam until soft (20-30 minutes or until a fork slides into carrots easily).

Sauté diced onion with 2 tbsp butter over medium heat.

Add ginger and white wine while onions are sautéing.

Transfer everything to a food processor, then add basil leaves and steamed veggies.

Purée, purée, and purée some more until the lumps have been smoothed out.

In a large saucepan melt 1 tbsp butter, then stir in brown sugar.

Pour in purée from food processor.

Pour in chicken broth.

Stir well and watch for heat bubbles.  Let the mixture boil for just a few seconds, then reduce the temperature until it reaches a lovely simmer.  Stir occasionally over the next ten minutes.

Serve and enjoy!