

## **Curried Carrot-Ginger Soup**

### **Ingredients**

- 3 Tbsp of olive oil
- 1 stalk of lemon grass
- 1 medium onion, chopped
- 2 stalks celery, chopped
- 2 cloves garlic minced
- 2 hot chili peppers
- 3 Tbsp of fresh ginger, chopped
- 10-12 carrots, peeled and sliced into ½ inches slices
- 1 Tbsp curry powder
- 8 cups of chicken stock or vegetable stock (two chicken backs boiled into soup at time of cooking will make stock. Vegetable stock can be made by adding vegetable bouillon to 8 cups of water)
- 1 can of coconut milk

### **Preparation**

Sauté onions, celery, peppers, ginger, lemon grass and garlic. Add carrots and curry powder and stir to coat vegetables. Add stock and bring to a boil. Simmer for 23 minutes or until carrots are tender. Discard lemon grass and puree. Stir in coconut milk and season with salt and pepper to taste.