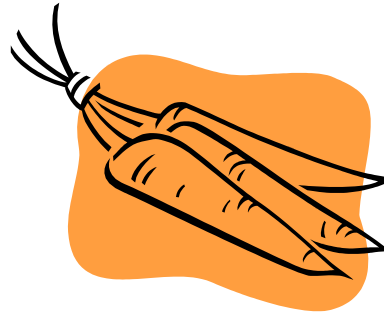


Heavenly Carrot Soup

from the *Gardeners' Community Cookbook*
by Victoria Wise



4 Tbs butter
1 small onion, finely chopped
1 pound carrots, scraped and finely chopped
½ cup white wine
1 ½ tsp ground coriander
4 cups chicken broth
½ tsp salt
¼ tsp black pepper
Sprigs of cilantro, for garnish

Melt the butter in a large soup pot. Stir in the onion and sauté for 5 minutes, until slightly wilted. Add the carrots, wine, and coriander. Cover the pot and cook over low heat for 30 minutes, stirring occasionally, until the carrots are mashably soft. Remove from the heat and cool enough to handle. Puree the carrot mixture, along with 1 cup of the broth, in a food processor or through a food mill. Return the puree to the pot and stir in the salt, pepper and remaining 3 cups of broth. Reheat and serve right away if serving warm, or cool and chill if serving cold. Garnish with the cilantro, if using, just before serving.