

Curried Parsnip Soup

from *bon appetit*

3 Tbs butter
1 lb parsnips, peeled and sliced
1 cup chopped onion
1 garlic clove, chopped
1 Tbs flour
2 tsp curry powder
4 cups beef (or vegetable) broth
½ cup whipping cream
chopped fresh chives or green onions



Melt butter in heavy, large saucepan over low heat. Add parsnips, onion, and garlic. Cover and cook until vegetables begin to soften but not color, stirring occasionally, about 10 minutes. Mix in flour and curry powder; stir 2 minutes. Gradually mix in beef broth. Increase heat to medium, cover, and simmer until parsnips are tender, about 15 minutes. Cool slightly.

Working in batches, puree soup in blender until smooth. Return soup to saucepan. Stir in cream; bring to simmer. Season with salt and pepper. Garnish with chives or green onions.