

Cream of Carrot Soup

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	pound	carrots - sliced
1	cup	onion - chopped
4	cups	chicken broth
1		bay leaf
1/8	teaspoon	dried thyme
1/2	teaspoon	salt
1/8	teaspoon	black pepper
1/8	teaspoon	tabasco sauce
1	cup	heavy cream

Combine carrot and next 4 ingredients in a 2 qt saucepan. Cover and cook 20 minutes or until carrot is tender. Remove bay leaf and puree mixture. Season with salt, pepper and tabasco. Stir in cream.