

Carrot Soup



Ingredients

1 medium onion, chopped
2 tbsp. butter/margarine
4 thinly sliced carrots
4 cups chicken broth
1/4-1/2 tsp lemon juice
1 tsp curry
salt to taste



Directions

Saute onion in butter until golden, add carrots through curry, cover and simmer 20 minutes, or until carrots are tender. Add salt and pepper to taste. Blend 1/2 mixture in blender until smooth, stir back into remaining soup in pan. Add a little cream if you like!
