Recipe: Carrot Ginger Soup
From the Kitchen of: Bear Mountain Lodge - Cafe Oso Azul

For twelve- we do start with a homemade chicken broth-but you may use vegetable broth also.

¼ cup of olive oil

2 red onions chopped

8 large carrots peeled and chopped

h2 TBLS chopped ginger

1 tsp. crushed red pepper

6 cups chicken broth-made from slowly poaching a whole chicken with celery, carrots, onion, garlic, salt, pepper, and thyme

6 TBLS soy sauce

¼ cup lime juice

¼ cup brown sugar

2 tsps. sesame seed oil

2 cups coconut milk

season with salt and pepper to taste

Saute the onions, ginger, and red pepper in olive oil till the onions are cooked-add broth and carrots fully cooked. Add the rest of the ingredients cook ten minutes and then puree. Season and its ready.