

serves 6

Roasted Carrot and Beet Soup

5 large carrots, peeled + halved	$\frac{3}{4}$ tsp ground mace
2 celery ribs (with leaves), halved	7 cups Rich Chicken Broth
1 large onion, sliced	$\frac{1}{3}$ cup cooked, diced beets
4 Tbsp unsalted butter	sour cream and
2 Tbsp brown sugar	sniped fresh chives
$\frac{3}{4}$ tsp ground ginger	for garnish

350° oven. carrots, celery, onion in shallow oven-proof dish to fit. Dot w/ butter and sprinkle w/ sugar, mace and ginger. Pour 2 cups broth into bottom of dish. Cover tightly w/ aluminum foil. Bake 2 hours. Transfer this, with 4 cups of broth, to heavy pan and bring to boil - simmer 10 min, partially covered.
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Puree soup along with cooked beets in blender until smooth. Return to pot and season with salt and pepper. Garnish w/cream & chives