

Gingered Carrot Soup

Makes 4 cups soup, 1 ½ cups tangy cream

Total preparation: 35 minutes

Step 1 Sauté:

2 T. unsalted butter

1 cup leeks, sliced and rinsed

1 ½ T. fresh ginger, minced

1 ½ t. garlic, minced

Sauté leeks in butter in a large pot over medium-high heat for 3 minutes, or until soft. Add ginger and garlic and cook 1 minute.

Step 2 Stir in and sauté:

1 lb. carrots, peeled, thinly sliced

1 t. sugar

½ t. kosher salt

¼ t. cayenne

Sauté for 1 minute.

Step 3 Deglaze with; stir in, then puree:

½ c. Harmony Cellars Chardonnay

3 c. vegetable broth (may replace vegetable broth with chicken broth)

Deglaze with wine and reduce until nearly evaporated then stir in the broth and bring soup to a boil. Reduce heat and simmer 5 minutes, or until carrots are soft. Puree with a hand blender.

Step 4 Finish soup with:

1 T. fresh lemon juice

Step 5 Whip; then fold in:

½ cup heavy cream

½ cup sour cream

Salt to taste

Whip cream to soft peaks in a bowl, and then fold in the sour cream and salt. Dollop onto servings of soup. Serve immediately with Harmony Chardonnay!