

## SOY CARROT BISQUE

*Serves 4*

2 Tablespoons corn oil  
1 medium onion, chopped  
1 Tablespoon fresh ginger, minced  
1/2 to 1 teaspoon curry powder  
1/2 to 1 teaspoon salt  
1/8 teaspoon ground white or black pepper  
4 1/2 cups vegetable broth  
2 pounds carrots, peeled and cut into 1-inch chunks  
1 to 2 Tablespoons orange or lemon juice  
1/4 to 1/2 cup Vermont Soy Original soymilk  
2 Tablespoons coarsely chopped fresh parsley, for garnish (optional)

Heat oil in a large (4 to 5-quart) saucepan over medium heat. Add onion, curry powder, salt, and 1/8 teaspoon pepper. Cook, stirring occasionally, until onion is soft, about 5 minutes, but not browned.

Add broth and carrot. Bring to a boil. Reduce heat and cover. Simmer until carrots are tender, about 20 minutes.

In a blender or food processor, purée soup in batches until smooth; transfer to a clean saucepan. Add soymilk. Reheat briefly. Stir in orange or lemon juice. Serve garnished with parsley, if desired.



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