



Parsnip Ginger Soup

From My Garden Insider

Ingredients

1/2 cup finely chopped onion
1 garlic clove, minced
1 teaspoon minced peeled ginger root
1/2 cup thinly sliced carrot
1/2 cup thinly sliced celery
1/8 teaspoon dried thyme, crumbled
2 tablespoons unsalted butter
3/4 pound parsnips (about 3), peeled and cut into 1/8-inch slices (about 2 cups)
2 cups chicken broth
freshly grated nutmeg to taste

Directions

In a heavy saucepan cook the onion, garlic, gingerroot, carrot, celery, and thyme in the butter over moderately low heat, stirring, until onion is softened. Add parsnips and broth, bring the liquid to a boil, and simmer the mixture, covered, for 15 minutes, or until the vegetables are very tender. Purée the soup in a blender and return to the pan. Stir in nutmeg, enough water to thin the soup to desired consistency if necessary, and salt and pepper to taste.



See more at: <https://www.mygardeninsider.com/into-the-kitchen/parsnip-ginger-soup#sthash.d7LE4wtv.dpuf>