

Carrot-Ginger Soup

1 cup of chopped carrots
½ cup chopped and peeled turnip
½ cup chopped onion
¼ cup diced russet potato
¼ cup diced beets
2 inch knob of fresh ginger
Black pepper
Salt
Chicken or vegetable bouillon cube (optional)



My stepmother is a fantastic cook. She makes this amazing carrot and ginger soup that is so good that my brother once wrote an entire business plan for a food truck that centered around that carrot and ginger soup (True story. Yes, my family is very interesting). I love that soup. I also love beets and turnips, two things she loathes more than anything else in the world. So, I decided to make a riff on her carrot and ginger soup that includes all the veggies I love. I hope you love it as much as I do.

Note: This is a lot of ginger. It's spicy. That's the point. But if you aren't so into the ginger life, reduce the amount. Fresh turmeric (but not dried) would make a nice substitution.

Steam everything together until soft and squishy, about 20 minutes. You should be able to stick the veggies with a fork and feel no resistance. If it's even a tiny bit difficult, let them keep steaming. You might need to add a bit more water to the pot. Save the water left over from steaming. We'll use it in just a minute!

Add all the veggies to a blender* with about a cup and a half of the steaming liquid (If you don't have enough, just use water). Add in a chicken or vegetable bouillon cube if you'd like (yeah, I'm a chef and all that. I still use stock cubes sometimes). Blend everything together until it's smooth and creamy. You might need to add a bit more liquid. Season with a few cracks of black pepper, and a teaspoon of salt, give or take. Taste it before you take it out of the blender. If you want more salt, add it. More pepper? Add that, too. It's your soup. Enjoy it. Also, wash your blender immediately. The beet juice will stain it forever if you let it dry on the plastic.

*If you don't have a high-powered blender, no worries, you can still do this! Other options for blending the soup include: a food processor, a low power blender, a smoothie blender (it'll take more batches, but it'll totally work), an immersion blender, a food mill, or you can steam the veggies until really, really soft, and essentially mash them with a potato masher until you get a more rustic texture.