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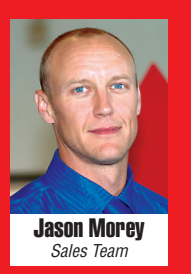
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# Use harvest veggies for new flavours

Happy Thanksgiving! Today's recipe is one of my favourite soup recipes; delicious flavour, but great versatility because you can add any variety of root vegetables— provided they are yellow, white or orange (no beets!).



**Lori Gysel & Gerry Kentner**

This is a very filling soup though and if you are planning on serving it for Thanksgiving dinner, then I would suggest that you serve a small cup of soup or your guests will have no room for the main course. Or, you could serve shooters of the soup as an appetizer while your guests are still mingling. Liqueur glasses or sherry glasses would make a good shooter glass.

This is a great recipe for another reason— it can be converted into a couple of different side dishes. We are always looking for new sides dishes and this should help. If you'd like, you can just follow the recipe until the point where the veggies are roasted (and nicely caramelized) and serve them as is. You can melt the butter with the garlic and spices and toss the roasted veggies in it before you serve or you can just add some salt and pepper

See RAPINI, pg. 7

## Root Vegetable Soup Ingredients

- 2 large sweet potatoes, peeled
- 1 large Spanish onion, peeled
- 2 coloured peppers, seeds removed
- 2 large carrots, peeled • 2 large parsnips, peeled
- 1/4 cup olive oil • 2 tbsp butter • 2 cloves garlic, minced
- 2 tsp curry powder • 1/2 tsp cinnamon
- 1/8 tsp ground nutmeg • 1 tsp salt • 1/4 tsp black pepper
- 1 cup whipping cream • 2 cups chicken stock

## Method

Clean and chop vegetables into small cubes. Chop the denser vegetables (like carrots, parsnips, sweet potatoes) into smaller pieces and the less dense vegetables into slightly larger pieces (like onions and peppers). This way, all the vegetables will cook in the same amount of time.

Toss the vegetables in the olive oil. Then spread on a baking sheet and roast in a preheated 350-degree oven for approximately 30 minutes to 1 hour until the vegetables are tender and caramelized, but not burnt. Remove from oven and set aside. Make sure to spread the vegetables out well on the pan and use two pans if necessary to avoid piling the vegetables up.

Melt butter in a small saucepan and add garlic. Cook a few minutes until very fragrant and tender. Add curry powder, cinnamon and nutmeg. Cook a few minutes to release flavours. Add salt, pepper and cream to the mixture and heat well. Set aside.

Puree the vegetables with the cream mixture and chicken stock until smooth. Add more chicken stock if needed to thin to soup consistency. Taste for seasoning and adjust if needed.

At this point you may serve immediately or refrigerate for up to 24 hours and reheat when ready. Serves eight.

*Cook's Note: you can also add rutabaga, turnip, squash to the mix of vegetables to be roasted as well.*



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