Roasted Carrot Ginger Soup

Time about 3 hours

Ingredients

- 1 1/2 lbs. carrots, peeled and halved lengthwise
- 1 lb. parsnips, peeled and quartered lengthwise
- 1 large onion, sliced
- 3-inch piece fresh ginger, peeled and chopped
- 6 tbsp unsalted butter
- 3 tbsp packed dark brown sugar
- 8 cups rich chicken broth (more, if necessary)
- salt, to taste
- pinch of cayenne pepper
- 1/4 cup crème fraiche, for garnish
- snipped fresh chives, for garnish

Steps

1. Preheat oven to 350 F.
2. Combine the carrots, parsnips, onion, and ginger in a shallow roasting pan to fit.
3. Dot with butter and sprinkle with brown sugar.
4. Pour 2 cups of broth into pan, cover with foil and bake until vegetables are very tender, about 2 hours.
5. Transfer the vegetables and broth to a large pot.
6. Add remaining 6 cups of broth, salt, and cayenne pepper.
7. Bring to a boil, reduce heat and simmer, partially covered, for 10 minutes.
8. Puree the soup in batches in a blender or food processor, adding more broth if necessary.
9. Return the soup to the pot; adjust the seasonings and heat through.
10. Serve each portion dolloped with a teaspoon of crème fraiche and sprinkled with chives.