**Curried Carrot & Turnip Soup (vegetarian)**

**(uses left over shredded frozen carrots)**

Preparation Part 1:

* thaw 4 frozen bags of carrots and turnips in fridge
* Make 60 cups of vegetable stock
* Get 1 cup curry powder, 1 cup butter, 10 onions, cayenne, salt
* chop up the 10 onions
* Distribute carrots and turnips on baking sheets lined with parchment paper. Drizzle with olive oil, and season with sea salt and pepper. Toss vegetables to evenly distribute seasonings. Roast in 425 degree ovens for 30 minutes, turning half way.
* Once vegetables are roasted, let cool and blend in food processor

Making Soup Part 1:

* In very large pot
* melt butter in bottom of pot and sauté chopped onion
* add roasted vegetable mixture, curry powder, cayenne, salt and vegetable stock
* bring to boil and cook until vegetable bits are soft stirring often
* Let cool (sit pot in cold water in sink) and
* Store in fridge once cool
* Wash up and clean up kitchen

Making Soup Part 2:

* Heat up on low heat slowly
* Serve with sour cream dollops and chives for topping