

Brian's Kicking Carrot Soup

1 clove of elephant garlic
6 carrots 1 inch cuts(washed and ends cut off)
3 tablespoons of peanut butter
2 tablespoons of olive oil
2 dashes of Tabasco sauce
½ onion
2 inches of a ginger root peeled
4 cups of Chicken Broth
½ tablespoon of Kosher Salt.

In a blender or Ninja Drink Blender combine ingredients (except peanut butter)and puree until smooth. Put in saucepan cook on medium to medium low for 30 minutes. Serves 4 cups of soup.

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