

Pureed Ginger Carrots

June 2015, by Camine Pappas

INGREDIENTS:

1 lb carrots, or about 8-10 carrots
1 t ground ginger
Salt and pepper
2 T butter
½ cream

DIRECTIONS:

Boil carrots in water covering them by 2 inches, until soft. Drain and let cool. In a bowl, using a hand blender with the puree attachment, combine butter and carrots until all smooth. Add the ginger powder, and the cream in stages, until it is the consistency you desire. Add salt to taste. Serve.



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