

CARROT SOUP

with 2021 Soter Origin Series Yamhill-Carlton Pinot Noir

- 3 Ea. Large carrots, peeled and rough chopped**
- 1 Ea. Yukon Gold potato, peeled and rough chopped**
- 1 Clove garlic, sliced**
- 1 Ea. Leek, chopped**
- 2 Stalks celery, chopped**
- 1 Quart Mushroom stock**
- Salt to taste**

Place all the vegetables and stock into a medium-sized pot. Bring to a boil and then reduce to a low simmer, cooking until vegetables are fork tender, about 25-30 minutes. Blend in a blender until smooth and pass it through a fine mesh strainer. Taste and adjust the salt as needed. This is a great soup to make a large batch of and freeze for easy week-day dinners.