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Cream of Carrot Soup

Ingredients

2 cups chopped carrots
1 small onion sliced
2 sprays parsley
1/4 cup washed rice
2 cups water
2 cups scalded milk
1/2 cup hot cream
1/4 cup butter
2 tablespoons flour
Salt, pepper

Preparation

1. Cook carrots in water until tender
2. Rub through sieve over a bowl to save the liquid
3. Cook the rice in milk until soft
4. Sauté onion a delicate brown in butter, add flour and stir to a paste
5. Add carrot mixture to milk and pour slowly over the flour paste, stirring constantly
6. Heat to boiling point and add cream
7. Strain into hot soup bowl and sprinkle with finely chopped parsley.

Cooks Note