



Colophon's Curried Carrot

Our more popular carrot soup. This has become a favorite among vegetarians and carnivores alike.

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| Cook rice until done: (approx. 20 min.) | 1/3 cup parboiled white rice 2/3 cup water |
| In separate pot, cook vegetables until tender | 2 Large Carrot, diced 1/2 Red Pepper, diced 1/2 Green Pepper, diced 1 tsp. Ginger Root, minced 1/4 cup Sun-dried Tomatoes, diced |

**After rice and vegetables are cooked. Combine and puree in a food processor. Then return to soup pot.*

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| Combine Vegetables with rice, then add: cook to 165* | 8 oz. Vegetable Stock 2/3 tsp Green Curry Paste 1 tsp Curry Powder 2/3 tsp Granulated Garlic 2/3 tsp Salt Thyme, pinch 3/4 cup Coconut Milk |
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**For garnish, thin some sour cream by whisking in some half n half or milk, then drizzle over the top of soup. Add a fresh sprig of Parsley. Serves 4-6 People.*