Cornell Cooperative Extension Schoharie and Otsego Counties



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Cream of Carrot Soup

Ingredients:

1 cup diced carrots
½ cup boiling water
2 Tablespoons onions, minced
3 Tablespoons melted butter
3 Tablespoons flour
2½ cups evaporated skim milk

Makes 5 servings - 27% calories from fat

Amount Per Servi	ng		
Calories 170	Calo	ries fron	n Fat 4
		% Da	ily Valu
Total Fat 5g			89
Saturated F	at 3g		15%
Trans Fat 0	g		
Cholesterol 1	5mg		59
Sodium 200m	g		89
Total Carbohy	ydrate 2	21g	79
Dietary Fibe	er 1g		49
Sugars 16g	-		
Protein 10g			
Vitamin A 100	%• \	/itamin (6%
Calcium 40%	• 1	ron 4%	
*Percent Daily Valu diat. Your daily valu depending on your C	les may be	higher or l	
Total Fat L Saturated Fat L Cholesterol L	ess than ess than ess than ess than	65g 20g 300mg 2,400mg 300g	80g 25g 300mg 2,400m 375g

Instructions:

1. In a small sauce pan combine carrots and water, cover. Simmer until carrots are tender. Set aside.

2. In a medium sauce pan cook onions in butter until tender. Add flour, mixing until smooth. Then add milk slowly, stirring constantly. Continue stirring while cooking on low heat until thickened.

3. Add carrots and the water from small sauce pan. Heat thoroughly.

Note:

• Season with salt and pepper if desired.



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