

# Carrot and Caraway Soup



## A Taste of *The Café* AT THE FRICK

*Serves:* Yields 1 quart

*Prep Time:* 1/2 hour

### *Ingredients*

3 large carrots, peeled and roughly chopped  
2 shallots, roughly chopped  
1 tablespoon brown caraway seed  
1 tablespoon Dijon mustard  
1 12 ounce bottle of lager beer (Bud, Yeungling, etc...)  
Water as needed  
2 cups heavy cream

### *Procedure*

In a large heavy bottom pot, sauté shallots and carrots until tender. Add mustard, caraway and beer and reduce until almost dry. Add just enough water to cover the ingredients in the pot and simmer until fork tender. Add cream and puree in a blender or food processor until smooth. Add salt and pepper to taste. Bon Appetit!