

Cream of Carrot-Cheddar Soup

Serves 6

Sauté in large kettle:

2 T. butter or margarine

½ c. finely chopped onion

Add and simmer until vegetables are tender:

1 lb. carrots (8-10), shredded

1 lb. potatoes (3-5), shredded

6 c. chicken broth

½ t. dried thyme

1 bay leaf

**⅛ t. Tabasco sauce (or more
to taste)**

½ t. Worcestershire sauce

½ t. sugar

salt and pepper to taste

Add, stirring until cheese is melted:

1½ c. milk (may use part cream)

1-2 c. cheddar cheese, shredded

Discard bay leaf. Serve hot with parsley sprinkled over.