



## CARROT SOUP

- 2 Tablespoons Fat
- 1 Large Onion, Sliced
- 1 Tablespoon Flour
- 4 Cups Beef Broth
- 3 1/2 Cups Sliced Carrots
- 1 Cup Minced Celery
- 2 Teaspoons Salt
- 1/4 Teaspoon Pepper

## DIRECTIONS

1. Melt fat in a large soup kettle and brown the onion, stir in flour and add broth.
2. Stir while heating to boiling, cook 2 minutes.
3. Add remaining ingredients and let simmer 1 hour.
4. Rub through a sieve and serve hot.