

CARROT MANGO SOUP thanks to Jackie Haynes & Divine Kosher Cuisine

½ Cup vegetable oil

4-5 pounds carrots, chopped

4-5 medium onions, chopped

3 Tbsps ginger root, peeled and grated

2 qts (8 cups) vegetable broth

3 cans cream of coconut (not coconut milk)

Cream of coconut is located with the drink mixers at Giant.

(Can sub 3 cans sweetened condensed milk + ¾ tsp coconut extract.)

3 large mangoes or two bags frozen mangoes

If using frozen, cut frozen pieces smaller.

2 bunches green onions, thinly sliced

1 red chili pepper or jalapeno, seeded and finely chopped -- optional

¼ Cup lime juice, to taste

Red pepper, salt to taste

Heat oil. Saute carrots 5 mins. Stir in onions and ginger. Continue cooking until onions are soft – not browned.

Add broth. Simmer 8-10 mins. Remove half of vegetables, puree, and return to pot. (Blending can be done in pot with immersion blender provided pot is sufficiently deep.)

Add cream of coconut, mango, green onions, and chili (if using) and heat.

Add lime juice, salt, and pepper to taste.