

Carrot Orange Basil Soup

4 T butter

1 lb carrots, chopped

1/2 fennel bulb, chopped

1 onion, chopped

1 orange, sectioned (no pith or membranes)

1 qt chicken stock

large handful of basil leaves

2 T creme fraiche

Melt the butter in a saucepan and add the carrots, onion, and fennel. Cook, stirring frequently so nothing browns, until the veggies soften, about 6-7 minutes. Add the orange sections and the chicken stock and bring to a simmer for 45 minutes. Add the basil off the heat and allow to cool somewhat. Blend the soup thoroughly and season with salt and pepper. Check for seasoning, then add the creme fraiche. Stir well and serve warm.

This is a super easy appetizer or first course dish. Plus, most people won't have thought to bake a block of feta cheese. Tasty!