

Roasted Golden Beet Soup

Makes 8 cups

If you grew up hating beets I hope you will give them another try. This golden beet soup is so pretty and roasting the chunks of beets first brings out all their natural sweetness. This soup would work well with regular red beets too!

Directions

Preheat oven to 425°F.

Toss the chopped beets with the first measure of oil and salt and pepper. Spread out on a sheet tray and put in your hot oven. Roast till golden brown. The more caramelized color you get on your beets the sweeter your soup will be.

While the beets are roasting, in a large pot, sauté the onions and garlic in the second measure of oil. Add the thyme leaves.

Add the roasted beets and the bone broth. Simmer for 15 minutes to soften everything up.

Ladle the soup into your blender and puree till smooth.

Serve with a dollop of sour cream, a drizzle of good olive oil and a sprinkling of chopped herbs, sea salt, and black pepper if you wish!

This soup freezes great. ■

Ingredients

4 large golden beets, peeled, large dice (7 cups)

2 tbsp olive oil

1 tsp salt

1/2 tsp black pepper

1 large onion, medium dice (3 cups)

4 cloves garlic, rough chopped

2 tbsp olive oil

2 tbsp thyme leaves

6 cups bone broth, any flavor