

Roasted Root Veggie Soup

- 12 cups chopped root veggies (can include carrots, parsnips, sun-chokes, potatoes, light on the beets)
- ½ cup olive oil 1 tsp. salt
- 2 lg. onions, sliced 1 tsp. pepper
- 4 garlic cloves, minced 1 Tbsp. dried thyme
- ¼ cup lemon juice 1 Tbsp. dried rosemary
- ¼ cup balsamic vinegar 1 Tbsp. dried oregano
- 4 cups veggie stock

Toss the root veggies with the olive oil and spread in a baking pan. Roast in the oven at 400F for a half hour. Remove from oven, add the onions, garlic, lemon juice, balsamic, salt, pepper, and dried herbs. Mix well, and return to the oven for another half hour. The veggies should be fork-tender.

In a large pot on the stove top, combine the roasted root veggies with the stock and heat gently. Using an immersion blender, puree until smooth. Add more stock for thinner consistency. Season to taste with salt and pepper.