

# TIM FARMER'S COUNTRY KITCHEN

## ROOT SOUP

*2 carrots*

*1/2 onion*

*1 sweet potato*

*1 black radish*

*1 white radish*

*2 beef bouillon cubes*

*1/2 stick butter*

*1 box chicken broth*

*Salt and pepper*

*3/4 cup heavy whipping cream*



Chop all vegetables and put them in stock pot with bouillon, butter, broth and seasonings. Boil until vegetables are tender. Using immersion blender, blend all ingredients, leaving a few chunks if you desire. Reduce to simmer and add in heavy whipping cream. Stir to combine and serve.