

Carrot Top Soup

From *Local Flavors: Cooking and Eating from American's Farmers Markets* by Deborah Madison

1 bunch (6 small to medium) carrots-tops and roots
2 T. butter
3 T. white rice
2 large leeks, sliced, white part only
2 springs thyme
2 T. chopped dill, parsley, or celery leaves
salt and pepper
6 c. vegetable stock

Remove lacy leaves of the carrot greens from the stems. You should have between 2-3 cups, loosely packed. Wash, then chop finely. Grate or finely chop the carrots.

Melt the butter in a soup pot. Add the carrot tops, carrots, rice, leeks, and herbs. Cook for several minutes, turning everything a few times, then season with 1 ½ t. salt and add the stock. Bring to a boil and simmer until the rice is cooked, 16-18 minutes.

Taste for salt, season with pepper, and serve.