

Tasty Treats by Michi

Roasted Fall Vegetable Soup

Ingredients:



- 6 cups of roasted fall vegetables (Recipe on blog)
- 1 tablespoon of freshly squeezed lemon juice (from 1/2 of a lemon)
- 1/4 of a cup of 2 percent milk
- 1 teaspoon of sugar
- Kosher salt
- Black Pepper

Working in batches, puree vegetables with a blender. I put three cups of vegetables in the blender with 1 cup of water. Pour each batch of the puree through a fine mesh sieve into a large saucepan, pressing the puree through with a spoon or spatula. Discard any chunks that won't fit through the sieve.

After you have finished pureeing all of the vegetables, heat the soup on medium heat. You may need to thin the soup with a little bit more water if necessary. Then, add the lemon juice, milk, salt, pepper, and sugar. The salt and pepper is to taste, don't be afraid to add a lot if necessary! :)

Serve your soup with some toasted bread or crackers.