

Parsley Dill Soup

1 large onion, chopped or thinly sliced
2 large carrots, scrubbed, sliced thin
4-6 tablespoons, butter
1 large potato, scrubbed, peeled, sliced thin
4 cups stock (vegetable or chicken) heated
1 cup fresh Italian parsley
1/2 teaspoon of dill seed
salt and freshly ground pepper to taste

Combine onion, carrot, butter and potato in covered saucepan and stew for about 10 minutes, add dill seed. Add stock and simmer for another 30 minutes. Cool slightly. Add parsley and puree in blender. Reheat and add salt and pepper to taste. Serve with parsley and/or fresh dill garnish.
Serves 4.

recipe courtesy of backyardpatch.blogspot.com