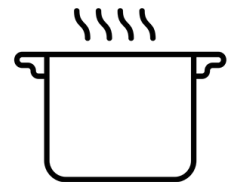


Formula for a Creamy Vegetable Soup

that will get compliments every time

1. Saute onions in oil until softened, stirring. Can also use leeks and/or garlic.



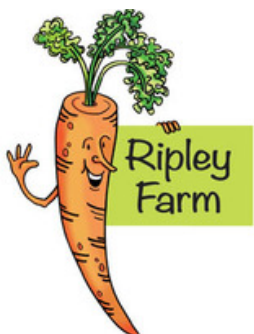
3. Puree and add creamy option.



4. Check seasonings and enjoy!



Tired of "blah" tasting carrots and wilted lettuce at the grocery store? We can help.
Our carrots are addicting and our lettuce is crisp!



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Email Mary Margaret at mm@ripleyorganicfarm.com. I'd love to hear from you!