**Carrot-Fennel soup**

1 Tablespoon olive oil

1 onion

1 medium fennel bulb, trimmed and sliced (we discard the fronds, or freeze them to add to a different vegetable broth)

1  1/2 lbs. carrots, peeled and sliced

4 garlic cloves, minced (we use garlic press)

4 cups broth (we use broth we make ahead of time, from turkey bones, carrot, onion, celery)

1 lemon, juice and zest

salt and pepper to taste

Sauté for 5-10 minutes in soup pot: olive oil, fennel, carrots, onion, garlic.  Add broth.  Simmer 20 minutes till veggies tender.  Add juice and zest of one lemon.  Add salt, pepper to taste.  Use hand blender (immersion blender) to puree to a very smooth creamy texture.