



Carrot Puree

Adapted from The Boathouse

BAH Note: I pulled this off my UnTurkey Day menu at the last minute. My cooking collaborator requested the chipotle mashed sweet potatoes. Since she was bringing the good stuff (pie, deviled eggs, and green bean casserole) I did not want to jeopardize their presence at the table. This recipe appeared in the Summer chapter of The Boathouse cookbook. Don't let that keep you from making this anytime the mood strikes you. It's slightly sweet and very buttery, which knows no season. The book said this serves 6 to 8 people. I can not confirm that detail since The Mistah and I gobbled all of this down by ourselves.

- 9 carrots, peeled and roughly chopped
- 1 red onion, peeled and roughly chopped
- 1/4 cup butter
- kosher salt

Cover the carrots and onion with water in a medium sauce pan. Bring to a boil then reduce the heat to simmer and cook for 20 minutes or until the carrots are very tender. Drain and transfer the carrots and onion to a food processor. Add the butter and puree until smooth. Taste for seasoning and add salt to taste.

carrot puree was posted by wendi on 8 December 2010 at bonappetithon.com