

## Beet Coconut Soup

**No. of people: 50**

|                           |          |
|---------------------------|----------|
| Onions                    | 2 lbs    |
| Celery                    | 3 lbs    |
| Beets                     | 8 lbs    |
| Water                     | 4 quarts |
| Coconut Milk              | 2 quarts |
| Fresh Lemon or Lime Juice | ½ cup    |
| Dill weed                 | 2 Tbsp   |

1. Peel and chop onions, scrub beets and cube, wash celery and chop
2. Place enough oil in bottom of pot and sauté onions slowly on a low heat
3. Add celery & beets and water (about 4 qts but just enough to cover vegetables about 2 inches)
4. Bring to boil, cover and simmer until vegetables are soft.
5. Turn heat off and puree with immersion blender adding coconut milk as you blend.
6. Mix in fresh lemon juice, salt to taste and sprinkle with dill weed.