



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Gingery Beet Soup**

#### **Serves 4**

2 tablespoons extra-virgin olive oil, plus more for serving  
1/2 yellow onion, chopped  
2 tablespoons chopped peeled ginger, plus 1/4 teaspoon grated ginger  
3 garlic cloves, peeled and smashed  
Kosher salt and freshly ground pepper  
3 cups chopped peeled beets (from 2 medium)  
1 cup chopped Yukon Gold potato (from 1 large)  
1/2 cup plain yogurt  
Fresh thyme leaves, for serving (optional)

In a medium saucepan, heat oil over medium-high. Add onion, chopped ginger, garlic, and a pinch of salt; cook until softened, 4 to 5 minutes. Add beets, potato, and 4 cups water. Season with salt and pepper. Bring to a simmer, cover, and cook until vegetables are tender, 25 to 30 minutes. Let cool slightly; transfer to a blender. Blend until smooth, adding 1/4 to 1/2 cup water for desired consistency.

Stir together yogurt and grated ginger. Ladle soup into bowls; swirl in yogurt. Top with thyme (if desired), a drizzle of olive oil, and more pepper.

***Credit: Martha Stewart Living***