

I picked my carrots last weekend.

Do you remember me saying we'd got the first of our permanent snow a week and a half ago?

Here are my carrot greens.



At first I'd put off digging out the carrots because we didn't think this was permanent snow - it often doesn't 'stick' until after Hallowe'en - but after a few days it was obvious the snow wasn't leaving and the ground was freezing. Saturday was the first opportunity I had for doing garden work with the sun up (it's getting dark by the time we're home and finished dinner now).

It was a little more work than I'd been hoping. The half barrels were pretty close to completely frozen and it took a lot of work with my cultivator and trowel to loosen up the soil enough to pull the carrots out; I broke more than a few of them - carrots not tools - in the process. I forgot to take a picture of the carrots before I brought them inside - I was just so happy to be done - but some of them looked pretty funny with ice crystals poking out instead of roots.

I washed them all in a couple of shifts inside. It turned out they were actually easier to wash

while still frozen since once the ice melted bits of soil would sneak into the cracks in the carrots and took a lot more work to get out. I composted more than a few of the smaller ones just because I couldn't get them clean. Once they were all washed I had to decide what to do with a bucket's worth of pre-frozen carrots.

I made soup.



Curried carrot ginger soup.

I roughly followed [this recipe](#) . I doubled everything, since I had so many carrots, and added about a tablespoon and a half of hot curry powder. I had turkey stock in the freezer so I used that instead of the chicken stock the recipe called for; I don't think it made any noticeable difference. I didn't add the cream because I was planning to freeze the soup and thought it would be nicer to stir it in when we reheat it; it also gives us the option of using yoghurt or sour cream instead. I think I added extra ginger.



I've now got three four-cup containers in the freezer and we ate a fourth container's worth for lunch on Monday. Yummy! We both thought it was really good and had a nice level of spiciness to it (I swirled in some cream while it was heating up). I love to look into my cupboards and freezer and see food I've put by for later in the year. So fun.

(I've got another four cups or so of chopped carrots in the freezer too.)

