

## Vegetable Soup

Show:Jan 9th

---

**Ingredients:**Makes 4 quarts

1/2 cup Leeks, white and green parts  
1/2 cup Onions, 1/4 inch diced  
1/2 cup Carrots, 1/4 inch diced  
1/2 cup Celery, 1/4 inch diced  
Oil as needed  
2 Garlic cloves, minced  
3 qts Vegetable broth/stock  
1 Sachet (a cheesecloth bundle of a sprig each of parsley and thyme and a bay leaf and 4 pepper corns)  
1/2 cup Turnips, peeled, 1/4 inch diced  
1 cup Cabbage, chiffonade (thinly sliced or shredded)  
1/2 cup Potatoes, 1/4 inch diced  
1/2 cup Tomatoes, diced  
1/2 cup Lima Beans  
1/2 cup Corn

**Procedure:**

Sweat 1/2 cup leeks, 1/2 cup onion, 1/2 cup carrots and 1/2 cup celery in cooking oil. Add 2 cloves minced garlic and sauté until aroma is apparent. Add 3 qts vegetable stock, sachet and 1/2 cup turnips. Simmer for approximately 10 minutes. Add 1/2 cup potatoes and continue to simmer for 10 more minutes. Add 1/2 cup chopped tomato, 1/2 cup lima beans and 1/2 cup corn. Simmer until all the vegetables are tender. Season with salt and pepper to taste. Discard the sachet.

[« Back to List of Recipes](#)

