

OLD FASHIONED VEGETABLE SOUP

Source: Joy of Cooking's All About Soups & Stews

INGREDIENTS:

3 C beef stock (or chicken, brown beef or vegetable stock)
1/2 C diced onions
1/4 C diced carrots
1/4 C sliced celery
1/4 C diced potatoes
1/4 C 1" pieces green beans
1/4 C corn kernels
1/4 C baby peas
1/4 C chopped green cabbage (optional)
1 clove garlic, minced
1 1/2 tsp tomato paste (or 1/2 C chopped/drained canned or stewed tomatoes)
2 TBS chopped fresh parsley
Salt & ground black pepper, to taste

DIRECTIONS:

In soup pot, combine stock, onions, carrots, celery, potatoes, green beans, corn, peas, cabbage, garlic & tomato paste - bring to boil, then reduce heat to low & simmer 10 minutes cook - stir in parsley - season with salt & pepper - ladle into warm bowls & serve. (Feel free to vary vegetables!)

Makes about 4 cups