

Vegetable Soup

4 T. olive oil
2 T. minced garlic
2 T. granulated onion
1 t. celery salt
1 t. thyme
1 t. ground rosemary
4 T. dry white wine or white wine vinegar
2 bay leaves
6 oz tomato paste
2-3 quarts chicken or vegetable broth
2 carrots
1 medium sweet potato
2 c. chopped butternut squash
6 mushrooms
1 summer squash or zucchini
½ c. frozen peas
½ c. frozen corn
Juice of 2 lemons
Salt and pepper to taste

Add olive oil to heavy bottomed stock pot or other large pot. Turn on low heat and add garlic, onion, celery salt, thyme, and rosemary. Stir constantly, adding white wine to spices to keep them from sticking to pan.

Add carrots and just enough of the chicken broth to cover. Turn up heat to medium high and cover, cooking for 3-5 minutes or until liquid is nearly gone.

Turn heat down and add tomato paste. Stir to combine. Then add sweet potatoes, butternut squash, a quart of chicken broth, and bay leaves. Bring to a boil then turn down to medium heat.

Cook 10-15 minutes or until you can stick a fork into each vegetable, but just barely.

Add Mushrooms, summer squash, and enough broth to fully cover. Continue cooking about another 10-15 minutes. All vegetables should be tender and soft.

Add frozen peas and frozen corn. Cook until heated. Remove bay leaves. Season with salt and pepper to taste. Turn off heat and add lemon juice. Stir well before serving.

Makes 10 cups