



Recipes

Soups

Vegetable Stock

Prep and Cook Time: 2.5 hours

Yield: 4 servings

Ingredients:

4½ qt. water
3 medium onions, diced
5 stalks celery, diced
1 lb. carrots, scraped and diced
1 small bunch parsley
1 medium turnip, diced
3 cloves garlic, quartered
3 bay leaves
1 teaspoon dried whole thyme

Directions:

1. Combine all ingredients in a stock pot.
2. Bring to a boil; cover, reduce heat and simmer 1½ hours. Uncover and continue cooking 2 hours.
3. Strain stock through a cheesecloth or paper towel-lined sieve into a large bowl; discard vegetables.
4. Cover and chill.