Posted on 10 October 2012

by ewfood

Old Fashioned Vegetable Soup

Ingredients

1/2 cup carrot
1/2 cup turnip
1/2 cup celery
2 cups potato
1/3 cup onion
1-1/2 quarts vegetable stock
1/3 cup butter
1/2 tablespoon finely chopped parsley
1-1/2 teaspoons salt
1/8 teaspoon pepper

Preparation

1. Wash and scrape carrot, cut in tiny cubes
2. Wash and pare turnip, cut same as carrot
3. Wash, scrape and cut celery in thin slices
4. Wash, pare and cut potatoes in one-fourth inch cubes
5. Peel and cut onion in thin slices
6. Mix vegetables together in a pan, except for the potatoes, and cook ten minutes in butter, stirring constantly
7. Add potatoes, cover and cook for three or four minutes, add vegetable stock
8. Cover and simmer for one hour.
9. Put parsley, salt and pepper in bottom of soup tureen or large bowl and pour in the hot soup.

Cooks Note