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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
