



St. Peder's Evangelical Lutheran Church

4600 East 42nd Street • Minneapolis, Minnesota 55406

PHONE • 612-722-8000 WEBSITE • www.stpeders.net FAX • 612-722-8068

This recipe was served at St. Peder's Evangelical Lutheran Church's Soup Supper on Wednesday, February 20, 2013

Bob's Vegetarian Vegetable Soup

Bring to boil, in one of St. Peder's large (24-quart) soup pots:

8 quarts vegetable broth

4 quarts water

1 28-ounce can diced tomatoes (optional)

While broth is heating (this may take half an hour), begin chopping vegetables, so you are prepared to add them at each step. Chop larger vegetables into fairly uniform bite-sized pieces.

Saute:

2-3 leeks, chopped (white parts only)

1 whole garlic, peeled & diced

Add leek-and-garlic mixture to broth.

Add:

4-5 bay leaves

1 bunch cilantro or parsley, chopped

Add (to taste):

basil

thyme

marjoram

pepper or peppercorns

salt

Add vegetables of your choice, in batches, starting with longer-cooking root vegetables and ending with leafy ones. I used, for group I:

5-6 potatoes (Yukon Gold work well)

1 bag (about 8) large carrots

4 large parsnips

Cook for 20 minutes. Then add smaller vegetables; for this group I used:

1 bunch leafy celery, chopped

1-2 bags/bunches/handfuls green beans, cut into bite-size pieces

1 bag frozen corn

Cook for 10-15 minutes. Then add 3-4 handfuls of chopped leafy vegetables, such as:

spinach

cabbage

kale (be sure to remove bitter center ribs)

beet greens

Cook 5-10 minutes. Correct seasoning if necessary and serve.

Total prep/cooking time: 2 to 2-1/2 hours.