

Vegetarian Vegetable Soup

Ingredients

1	Pkg	Manischewitz vegetable soup mix
7	Cups	Water
1	Cup	Diced onion
1	Cup	Diced celery
1	Cup	Diced carrot
3	Cloves	Minced garlic
¼	Cup	EVOO
1	Cup	Diced potatoes (optional)
1	Can	Diced tomatoes
1	Can	Corn
1	Can	Chickpeas
1	Can	Mushrooms
1	Cup	Frozen mixed vegetables
1		Bay leaf
		Bouillon – to taste
		Salt & pepper – to taste
¼	Cup	Masa flour
		Green or red Tabasco sauce
		Salt and pepper

1. Heat the EVOO in a large saucepot.
2. Add the diced onion, carrots and celery to the pot and sauté over medium heat for about 10 minutes.
3. Add the minced garlic and continue sauteing for another minute.
4. Add 7 cups water to the pot.
5. Bring the water to a boil, stirring occasionally.
6. Add the soup packet ingredients to the pot EXCEPT for the contents of the small seasoning packet.
7. Add the bay leaf.
8. Simmer ~2 hours, stirring occasionally, until the vegetables are tender.
9. Add the diced potatoes.
10. Add the canned corn, tomatoes, chickpeas and mushrooms – including the juice.
11. Bring the soup back to a boil.
12. Add the frozen mixed vegetables and bring the soup back to a boil again.
13. Add the contents of the small packet.
14. Turn the flame down to a simmer, stirring occasionally for 10 minutes.
15. If necessary, add salt, pepper and/or bouillon to taste.
16. Enjoy the soup!

Vegetable Soup Variations

- Use a different soup mix (e.g., minestrone)
- Instead of water, use vegetable stock, chicken stock or broth, beef stock or broth*
- Add meat of your choice:
 - Stew beef
 - Short ribs
 - Chicken pieces (including skin and bones)
 - Turkey carcass (or rotisserie chicken carcass)
 - Whole cut-up rotisserie chicken
- Add additional vegetables of your choosing
- Remove vegetables you don't want
- Add a can of tomato sauce
- Add a can of kidney or black beans (drained and rinsed)
- Add pasta:
 - Bow tie
 - Farfel
 - Macaroni
 - Orzo
- Experiment!

* Adding meat or meat stock/broth makes the soup non-vegetarian and non-parve.