Vegetable Soup

https://moneysmartfamily.com/money-saving-tips/vegetarian-main-dish-recipes/#vegetable-soup

Nothing warms up a kitchen or fills a home with a wonderful aroma as much as a simmering pot of soup on the stove. Beyond the homey pleasures, they also are very forgiving. If you don't measure the ingredients exactly right the soup can still turn out fine. Also, left-over veggies are a fine addition to the recipe and taste great.

Directions

- Starting with 8-quart stock or saucepot.
- 6 quarts of chicken broth — Annette uses broth from boiling a turkey carcass, refrigerating it overnight, and skimming off the fat.
- If you want this to be vegetarian in every way, use a 28oz can of diced tomatoes to enrich the broth. Also use more herbs for flavorings such as basil, marjoram, rosemary, tarragon or thyme.
- 2 cups carrots — sliced rounds
- 2 cups celery — chopped
- 4 cloves of garlic or 2 tsp garlic powder
- One large onion — diced
- 1 – 2 cups of miscellaneous leftover veggies from the refrigerator — broccoli, cauliflower, green beans, corn, and peas all work great.
- 1 – 2 cups mixed dry beans, (soak in water for two hours, dump the water and rinse, do twice. This reduces the gassiness of your beans).
- **Option:** Noodles or brown rice (don't use white rice, it will turn to mush).
- Salt and pepper to taste.
- **Optional:** Add 2 cups of cooked, diced chicken

Add either beans or brown rice to simmering soup mixture at least 2 hours prior to serving.

If using noodles, add to boiling soup 1/2 hour before serving

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