Winter Vegetable Soup

Description

Winter vegetable soup is a warm welcome this time of year. The winter weather means time to warm up with a bowl of comforting homemade vegetable soup. Gather up the winter vegetables, this soup is easy to throw together.



Summary

Yield: 10
Prep Time: 3 1/2 hours
Category: Soups
Cuisine: American

Ingredients

- 3 turnips
- 4 carrots
- 3 brown onions
- 4 stalks celery
- 4 leeks
- 2 cloves garlic
- 1/2 cup parsley, chopped
- 1/4 tsp grated nutmeg
- 2 clove
- 1 tbsp olive oil
- 2 qts chicken or vegetable stock
- 1 qt water
- 1 tsp kosher salt
- 1/2 tsp ground black pepper

Instructions

Clean and wash the turnips and carrots, no need to peel. Slice into small 1/4 inch pieces. Peel the onions and cut into small 1/4 inch pieces. Cut the leeks and celery into small pieces.

Heat olive oil in a large sauce pan and sauté turnips, carrots and onions until onions start to turn translucent. Add the celery and leeks and continue to stir fry for about 6 minutes.

Transfer vegetables to a large soup or stock pot (6 quarts), and add the garlic, parsley, cloves, grated nutmeg, chicken or vegetable stock and additional quart of water. Add salt and pepper, and stir to mix thoroughly. Bring to a full boil, then reduce heat, cover and simmer for 3 hours.