

Vegetable Soup

Written by DinnerMan

Tuesday, 25 November 2008 10:32 -

Vegetable Soup recipe

Ingredients & Quantities

- 3.5 Vegetable Stock Cubes
- 1.5 Litres of Water
- 60g of Margarine
- 120g of Diced Onions
- 120g of Diced Carrots
- 120g of Diced Potatoes
- 120g of Peas
- 60g of Sweetcorn
- 10g of Mixed Herbs
- 60g of Plain Flour

Method

1. Sweat the vegetables off in the margarine without colouring them.
2. Add the herbs and season well.
3. Add the flour and cook it out, stirring continuously.
4. Stir in the made up stock gradually until all of the stock has been used.
5. Simmer for 15-20 minutes until slightly thickened.

|