

SOUPE AUX LÉGUMES

Serves 8

Ingredients	Method
4 leeks 1 small cabbage 3 celery ribs 2 turnips 2 cups canned (whole or chopped) tomatoes 4 carrots 2 medium potatoes, 12 ounces total 2 garlic cloves, peeled 2 bay leaves 2 sprigs of parsley 2 sprigs of fresh thyme 1 onion, peeled and thinly sliced 4 tablespoons butter Salt and pepper to taste	Wash potatoes, peel and slice roughly Place in a small pot, water to cover Add garlic and salt Bring to a boil and simmer till tender (about 10 minutes) Wash and slice or dice all other vegetables Melt 2 ounces of butter in large pot and "sweat" all the vegetables stirring often (5 minutes) Add the potatoes and garlic Add water to cover and continue to cook until all vegetables are tender Remove bay leaves Purée drained vegetables in food mill using fine grating disc, reserving the cooking water to thin soup to desired consistency



THE LAST BOTTLE

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