

## Basic Vegetable Broth

1	large	onion	coarsely
1		leek	thoroughly cleaned, coarsely chopped (white part only)
2	ribs	celery	coarsely chopped
2		carrots	peeled and coarsely chopped
2	medium-sized	turnips	peeled and sliced
3	large	Tomatoes*	cut up
1	small bunch	parsley	cleaned and coarsely chopped
1	Tbsp	salt	
1	tsp	whole black peppercorns	
8	cups	water	

1. Place all ingredients in a large stockpot and set over high heat. Bring to a boil, cover and lower the heat, simmering for 1 hour.
2. Strain liquid and it is ready to be used or frozen for later use.

Seven ice-cubes of frozen broth yields about 1 cup.

This is a strong, flavorful broth and can be cut in most recipes by mixing in  $\frac{3}{4}$  parts water for each part broth.

\* Or substitute 1 14-oz can of chopped tomatoes and include the juice.