

Vegetable Soup

Wash and Cut

1 large onion, peeled
2 carrots
1 medium potato with skin
9 green beans, ends off
1/6 small head cabbage
1 stalk broccoli
3 medium tomatoes
1 small green pepper
1 zucchini (5 to 6 inches)
1 ear corn, husked

Slice onion and carrots into rounds. Cut potato into cubes and beans into 1-inch pieces. Chop cabbage wedge into shreds. Put in a large cooking pot. Set aside.

Slice broccoli stem into rounds; leave tops whole. Chop tomatoes into eighths. Cut out stem of green pepper and take out seeds; slice pepper into rounds then into pieces. Slice zucchini into rounds. Cut corn off cob. Put in a bowl. Set aside.

Get Ready

4 bouillon cubes
5 cups water
1 big handful peas
1 bay leaf
1/2 cup snipped parsley
1 tsp dried marjoram
1 tsp dried thyme
salt & pepper to taste

Cook

Add bouillon cubes and water to cooking pot with vegetables. Bring to boil. Reduce heat to medium low and simmer, uncovered, 10 minutes.

Add peas. Add vegetables in bowl. Add herbs. Stir. Bring to simmer. Taste, then add salt and pepper. Stir. Simmer, uncovered about 10 minutes longer, until vegetables are crisp and tender.