

Country Vegetable Soup

1/4 pound salted butter
2 onions, chopped
4 leeks, white and light-green parts only, sliced
4 stalks celery, sliced
4 carrots, sliced
4 small turnips, chopped
2 lbs tomatoes, chopped
2 quarts chicken stock
bouquet garni of parsley, thyme, and bay
1/2 lb trimmed green beans, cut into 1/2" pieces

Heat the butter over medium-high heat in a stock pot or Dutch oven. When the butter bubbles and foams, add the onions and leeks and cook until softened, but not browned. You may need to turn down the heat to keep the onions from coloring. Stir in the celery, carrots, and turnips and cook for 5 minutes.

Add the tomatoes, stock, and bouquet garni. Turn the heat up, bring to a boil and then turn down to a simmer. Cover the pot and simmer for 20 minutes.

Add green beans and bring back up to a simmer. Cook uncovered until green beans are just tender but still have a bit of crunch, 5 to 10 minutes. Season soup to taste with salt and pepper. If you've used an unsalted chicken stock, it will take quite a bit of salt, even up to a tablespoon. Start out with a teaspoon and work your way up, if needed.

Serves 8