

Ultimate Vegetable Soup

Ingredients

2	Onions, chopped
4	Celery stalks, sliced or chunked
6	Garlic cloves, chopped, crushed, or minced
4	Potatoes, medium size
4	Carrots, medium size
2 cups	Cabbage, chunked
2	Bell peppers, chopped
8 oz.	Mushrooms, sliced
2 cups	Green beans, stems removed and chunked
2 cups	Cauliflower, chunked
2 cups	Broccoli, chunked
2 cups	Corn, fresh or frozen
2 cups	Green peas, fresh or frozen
2 cups	Lima beans, fresh or frozen
2	15 oz. cans petite diced tomatoes
2 tbsp	Basil, dried
2 tsp	Oregano, ground
2 tbsp	Spike's all purpose all natural seasoning
2 cups	Veggie broth
6 cups	Water

Preparation

- Put all the ingredients in a large soup pot
- For dried basil, hold one Tbsp. at a time in palm of hand over the pot, and crush between palms letting it fall into the soup mixture
- Bring to boil, then lower heat to simmer for 40 minutes

Serving

Makes a large pot of soup.

Preparation Variations

If you think more liquid is needed add as desired.

If no Spike's is available use some salt and extra basil and oregano.

Use fresh vegetables where ever possible, but frozen veggies will work fine.