

VEGETABLE SOUP

Linda Shane's



Make it once and have it for a week or more - Yum Yum.

- 1 large can of V8 juice (46 oz)
- 3 bouillon cubes
- 1 head of cabbage
- 2 large onions
- 2 bunches of celery
- 5 Roma (Italian, plum) tomatoes
- 1 head of cauliflower

1. Dice or shred vegetables. (*I kept mine in large chunks because it is a lot of dicing.*)
2. Combine all ingredients into a Dutch-oven type saucepan (*you need a large one*).

The amount of vegetables was so large that I had to cook down some of the ingredients before I could add the rest. I simmered the juice, bouillon cubes, cabbage, onion and celery down until I had room to add the tomatoes and cauliflower. Buy the smallest heads of cabbage and cauliflower or plan on using two pans.

3. Simmer until vegetables are tender.
4. Freezes well.

Makes at least 24 cups.



Special Bridal Shower Edition
Lisa & Ryan (2006)