

CHUNKY VEGETABLE SOUP

By Dorothy Zehnder

¾ lb. green beans
2 large carrots
1 small yellow straightneck squash (about 8 oz.)
½ of a small eggplant (about ½ lb.)
2 tablespoons olive oil
2 chicken bouillon cubes (or envelopes)
2 beef bouillon cubes (or envelopes)

½ teaspoon dried basil leaves
⅛ teaspoon pepper
6 cups water
Salt to taste
1 tablespoon flour
2 medium tomatoes

About 1 hour before serving:

Prepare vegetables: Cut green beans diagonally in half. Cut each carrot crosswise into ¾-inch chunks, and cut each in half. Cut squash into ¾-inch chunks. Cut eggplant into ¾-inch thick slices and set aside.

In Dutch oven put 2 tablespoons olive oil; on high heat cook and stir the beans and carrots until golden.

Add squash, bouillon, basil, pepper and 6 cups water, and salt if desired.

Heat to a boil; then simmer 15 minutes until vegetables are tender.

While vegetables are simmering, sprinkle eggplant slices with salt & flour. Cook in skillet on medium heat in oil on both sides until golden. Drain on paper towel. Cut eggplant and tomatoes into chunks.

Stir eggplant and tomatoes into soup. Heat through.

Makes about 10 cups.

****Note from Dorothy – This is a great soup to make for dinner with the family, or you can just make it for yourself and have some left overs for lunch the following day.*