

## SOUPS

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### ITALIAN VEGETABLE POT†

#### (ITALIENISCHER GEMÜSETOPF)

- 2 tablespoons olive oil
- 6 green onions (washed and cut into 1/2" slices including greens)
- 3 medium potatoes (peeled and cut into 3/4" cubes)
- 1 lb. carrots (peeled and cut into 1/2" slices)
- 6 stalks celery (peeled and cut into 1/2" pieces)
- 4 14 oz. cans broth (beef, chicken or vegetable)
- 1 lb. tomatoes
- 1 cup frozen peas
- 1/3 cup shredded parmesan cheese
- Fresh or dried basil, garlic salt, pepper, salt

Place oil in a large pan and sauté onions, potatoes, carrots and celery for 7 to 8 minutes stirring a couple of times. Add broth and bring to a boil. Turn down heat and simmer for 20 minutes. While waiting take a saucepan, fill it with water and bring to a boil. Take off the heat and immerse the tomatoes in the hot water for several minutes. Remove the tomatoes and gently peel of the skin. (If the skin does not remove easily, re-immers in the hot water for several minutes and then remove the skins.) Cut into bite size pieces. Again bring the soup to a boil and add the tomatoes and frozen peas. Turn down the heat, season with basil, garlic salt, pepper and salt to taste. Simmer another 10 minutes. Serve with parmesan cheese sprinkled on top and bread on the side.

Serves 4

