

## Root Vegetable Soup

Recipe from *The Soup & Bread Cookbook: More Than 100 Seasonal Pairings for Simple, Satisfying Meals* by Beatrice Ojakangas

### Ingredients:

- 4 cups Chicken Stock or vegetable stock
- 3 cups tomato juice
- 3 thin-skinned boiling potatoes, scrubbed and chopped
- 4 carrots, peeled and sliced
- 2 medium parsnips, peeled and sliced
- 1 onion, cut into eighths
- 1 rib celery, thinly sliced
- 1 clove garlic, smashed
- ¼ cup finely chopped fresh parsley
- ¼ teaspoon ground black pepper
- ¼ teaspoon ground cumin
- ¼ teaspoon salt
- 1 tomato, chopped

In a large saucepan or pot, combine the broth and tomato juice and bring to a boil over medium heat. Add potatoes, carrots, parsnips, onion, celery, and garlic. Reduce the heat to medium-low and simmer until the vegetables are tender, about 45 minutes.

Season with the parsley, pepper, cumin, and salt. Add the chopped tomatoes, bring to a boil, and serve hot.

Makes 6-8 servings