

4 servings

Old-Fashioned Vege Soup

1 med. onion, chopped

1 bunch ⁽³⁻⁴⁾ leeks, sliced

w/ part of top

1 cup celery, sliced

1/4 cup butter

1 gm. pepper, sliced

30 oz. broth

2 med potatoes, ^{1/4"} sliced

3 med carrots, sliced

1 1/2 tsp. salt

1/2 tsp. marjoram

1 bay leaf

2 cups milk

1/2 cup parsley

1 cup frozen peas ^{thawed}

Nutmeg

Saute onion, leeks, & celery in butter. Stir

in ground pepper, cook 1 min. Add broth, potatoes, carrots, salt, marjoram & bay leaf. Bring to boil.

Cover, reduce heat, simmer 20-25 min. Stir in milk,

parsley & peas. Heat uncovered, stir occasionally

until steamy. Serve.