

Winter Vegetable Soup

This hearty and warming winter vegetable soup can be made with just about any vegetables that you may have at home. Try varying the vegetables to your own taste. It's absolutely delicious with some fresh crusty bread and a real treat if you have been outside in the cold weather!

Ingredients:

- 1-2 Onions
- 1 Clove Garlic
- 2 Med Potatoes
- 2 Parsnips
- 2 Leeks
- 2-3 Med Carrots
- 1-2 Pints of Vegetable/Chicken Stock
- Pepper
- Fresh herbs

Simply:

1. Soften the chopped onions in a small amount of butter along with the clove of garlic.
2. Roughly peel and chop the other vegetables and add to the pan.
3. Make enough stock to cover the vegetables.
4. Add a sprinkle of pepper and bring to the boil.
5. Cover the pan and simmer till soft - about 20 mins.
6. Liquidise the soup and then place back on the stove. Bring to the boil.
7. Serve in bowls with fresh crusty bread alongside and add a dessert spoon of High Barn Oils Linseed oil to each bowl with some fresh herbs. For a real treat why not add a swirl of double cream?