

HOLY SPIRIT'S VEGETABLE SOUP

22 Quart Pot, Makes 12 Quarts

Ingredients

- 1. One 8-ounce jar of Better Than Bouillon Beef Base**
- 2. Carrot (Enough for one quart)**
- 3. Celery (Enough for one quart)**
- 4. Potatoes (Enough red or white for two quarts)**
- 5. Onions (Enough for three quarts)**
- 6. One 29-ounce can of tomato sauce**
- 7. Two 12-ounce cans of tomato paste**
- 8. Four 14.5-ounce cans of diced tomatoes**
- 9. One 16-ounce pack of frozen cut green beans**
- 10. One 16-ounce pack of frozen sweet peas**
- 11. One 16-ounce pack of frozen baby lima beans**
- 12. One 16-ounce pack of frozen whole cut golden corn**
- 13. One 16-ounce pack of frozen cut okra (optional)**
- 14. Minced garlic**
- 15. Sugar**

How To Cook Vegetable Soup:

- 1. Add four quarts or one gallon of water to pot and then add:**
- 2. Two quarts of diced potatoes**
- 3. One quart of diced carrots**
- 4. One quart of diced celery**
- 5. Three quarts of chopped onions (I wear swimming goggles while chopping onions to protect my eyes.)**
- 6. One tablespoon of sugar**
- 7. One tablespoon minced garlic**
- 8. One 8-ounce jar of Better Than Bouillon Beef Base**

Cook for one hour and then add:

- 9. Add frozen vegetables except okra**

Cook for thirty minutes and then add:

- 16. One 16-ounce pack of frozen cut okra (optional)**
- 10. One 29-ounce can of tomato sauce**
- 11. Two 12-ounce cans of tomato paste**
- 12. Four 14.5-ounce cans of diced tomatoes**

Cook for another hour or until done