

WINTER ROOT VEGETABLE SOUP

INGREDIENTS

1 jar GDG Veg Soup Base
4 Cups “Better than Bouillon” Beef or Vegetable Stock
2 Tablespoons smooth Peanut Butter
1 large Purple Top Turnip, about 12 ounces
2 medium Rutabaga, about 10 ounces
8 ounces Collard or Kale Greens, rinsed & chopped

DIRECTIONS

In a large pot over medium-high heat bring the Soup Base and Stock to a simmer.

Peel and chop Root Vegetables into even $\frac{3}{4}$ inch cubes and add to pot.

Reduce heat and simmer until Turnip and Rutabaga are tender, about 12 minutes.

Stir in Peanut Butter and then add Greens.

Cook for about 5 minutes so that the Greens are soft and then taste for seasoning, perhaps adding some Honey if a little acidic, Salt & Pepper, or maybe some Worcestershire to add more savory flavor.

Enjoy in warmed soup bowls with toasted Baguette and Butter.