
Old Fashioned Vegetable Soup

*This is a very thin but flavorful soup.
Salt could be omitted if using bouillon to make broth*

Part of the [St. Patrick's Day Menu](#). Makes about 12 cups. Additional vegetables or thickening may be added if thicker soup is desired.

Quantity	Ingredients	Preparation Notes
3 Tbsp	Butter	• In large pot, melt butter, sauté onion, carrot and celery until onion is translucent
1	Onion Chopped	
2 Lg	Carrots peeled and diced	
3 stalks	Celery diced	• Stir in pepper, parsley, soy, Worcestershire and paprika.
1 - 28 oz can	Peeled Tomatoes with Juice	• Add broth and bring to a boil then reduce heat and simmer for 30 minutes.
1 tsp	Salt	
1/2 tsp	Ground Pepper	
1 tsp	Dried Parsley	
3 Tbsp	Soy Sauce	
1 Tbsp	Worcestershire Sauce	
1 tsp	Paprika	
2 qts	Beef Broth	