

WINTER

Christmas Soup

Christmas Soup is an event, not a kind of soup. But we have always served 3 kinds of soup at Christmas Soup: Cock-a-Doodle Noodle, Vegetable Beast, and Dreamy Creamy Potato Chowder. The chowder is everyone's favorite. When making soup, I don't use exact amounts of the ingredients. The recipes are flexible. Try making them and get a feel. Add what you have in whatever amount you want. (Sorry!) Also: we use soup bases from Costco. When shopping for bouillon or base, check the labels to look for MSG or yeast extract and any gluten ingredients, to avoid those if you so desire. Vegetable Beast is the easiest one to make gluten-free.

Potato Chowder

potato chowder mix (mix according to directions of mix to water)
frozen corn or canned corn (you can add the liquid from the canned corn if desired)
sausage, cut up into bite-size chunks and browned in olive oil
diced onion, sautéed in oil or butter
pepper
Velveeta cheese or shredded cheddar cheese, if desired (the Velveeta tastes good, but it looks like using a cube of rubber, so we usually add the real thing)

Mix water with the soup mix. Add the corn, sausage, and onion. Add pepper to taste. Stir and allow to simmer for a long time before eating. Add the cheese right before serving (or in a side dish to let people add their own grated cheese as desired).

Cock-a-Doodle Noodle

egg pasta noodles
water
butter or olive oil
onions, diced
celery (use the inner stalks with leaves), diced
carrots, peeled and diced
chicken stock
chicken base, if desired (gives it a richer flavor)
cubed or shredded chicken
salt and pepper to taste
bay leaf
poultry seasoning (fresh herbs are great if on hand!)

Boil a large pot of water. Cook homemade noodles (we use Country Pasta brand homestyle egg noodles). This takes about 18 minutes to *al dente* with this brand. Drain noodles and set aside in a covered bowl. In the stock pot, sauté onions, celery, and carrots. Then add stock, base, chicken, and seasonings. Allow to simmer until the flavors are just what you want. Add the noodles a few minutes before serving.

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Vegetable Beast

water
beef soup base (bouillon) and/or beef stock
beef chunks
olive oil
onions, diced
celery (use the inner stalks with leaves), diced
carrots, peeled and diced
zucchini (green and yellow), diced
chopped tomatoes with juice
bay leaf
Italian seasoning (fresh herbs are great if they are on hand!)
salt and pepper to taste

In the stock pot, sauter the beef in olive oil. Then add the vegetable and sauter briefly. Then add water, bouillon/base/beef stock and seasonings. Allow to simmer until the flavors are right.

Christmas Soup is always served with fresh rolls or sliced loaves!