

Lotsa Vegetable Chowder

Serves 4 - 6

Ingredients:

8 small Potatoes (about 2 pounds) cut into ½ inch chunks

½ small Onion, peeled and chopped

2 medium Carrots, peeled and diced

2 stalks of Celery, chopped

¼ cup chopped Red Bell Pepper

1 cup Broccoli and Cauliflower stalks, outer fibrous parts removed and discarded (about ½ pound)

1 clove Garlic, peeled and minced

2 tablespoons chopped Thyme

1/8 teaspoon White Pepper

2 teaspoons ground Cumin

3 tablespoons chopped Dill

Salt to taste

Directions:

In a large pot, combine the potatoes, onion, carrots, celery, pepper, broccoli and cauliflower and 6 cups water. Bring to a boil over high heat. Reduce the heat to medium-low and simmer for 30 minutes or until the vegetables are tender.

Remove 1 cup of the soup and puree in a blender with a tight-fitting lid, covered with a towel. (For a thicker soup, puree 2 cups.) Return the pureed soup to the pot and add the dill. Season with salt and stir well.