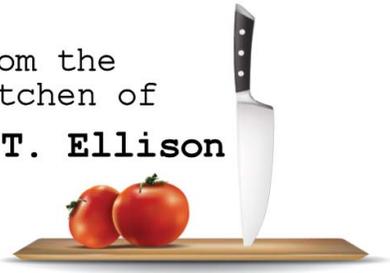


From the kitchen of

J.T. Ellison



Rich, Sippable Veggie Broth

(makes about 3 quarts)

Ingredients

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Directions

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- creamy, and e tra-nutritious soup .
- Season the broth with salt, to taste.
- Store the broth in the fridge for a week or in the freezer for month

Cook's Tip

When you make other dishes, collect your peels, trimmed stems, and other goodies into a plastic bag and toss into the freezer until you're ready to make this broth. It's a free-flow recipe – any veggie remnant works.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.

Want a bubbly suggestion? Check out J.T.'s wine blog, *The Wine Vixen*, at TheWineVixen.com.

