

# H A R E W O O D



## Ragbag Soup

by Victoria Duke

### Ingredients

1 Large Onion  
Carrots  
Celery  
Turnip  
Swede  
Mushrooms  
Potatoes  
(or any root vegetables of your choice)  
Small amount of cooking oil  
Stock of your choice (chicken/vegetable)  
Mixed herbs  
Salt and Pepper

### Method

- 1) Chop the onion and put in a pan with a little cooking oil.
- 2) Sweat (cook) the onions until soft.
- 3) Chop up all the other vegetables and place in the pan.
- 4) Add the stock, herbs and salt and pepper.
- 5) Bring up to the boil and then turn down and leave to simmer for an hour.
- 6) Once simmered turn off, and enjoy.

### Tips

This can be liquidised once cooled or can be served with chunks in.  
It's also suitable to be frozen.  
If you leave it in the pan on your cooker top it will need boiling up every day.