



Vegetable Bouillon aka Souper Mix

from The River Cottage Preserves Handbook by Pam Corbin

makes 3-4 8-ounce jars

The following ingredients are given in prepared weights — i.e., they should be washed, trimmed and peeled where necessary before weighing.

- 3.5 ounces parsley
- 2-3 garlic cloves
- 2 ounces sundried tomatoes
- 9 ounces celery root
- 7 ounces carrot
- 7 ounces fennel
- 9 ounces leek
- 3.5 ounces cilantro
- 3/4 cup plus 1 tablespoon sea salt

The helping hand of a food processor is essential in this recipe. Simply put all the ingredients into the processor and blend together. Spoon into sterilized jars and seal with vinegar-proof canning lids.

Keep one jar of the mix in the fridge, within easy reach for everyday cooking. The rest can be stored in a cool, dark, and dry place. Use within six months.

To use, just stir about 1 teaspoon of it into 1 cup of hot water.