

Yehuda's Not Chicken Soup

a large stockpot, big enough to hold 16 cups of water and lotsa veggies

3 large peeled carrots, chopped into thick "coins"

a small head of celery, well washed, with a few celery tops (toss the rest or freeze for another use in another soup) and cut into chunks

2 large potatoes, scrubbed and peeled but leave some peel on and cubed

2 large onions, well scrubbed and leave some peel on, quartered

1 head of garlic, scrubbed and sliced in half (see pic above)

1/3 cup vegetable oil (I do not prefer olive oil for this, too dominant a flavor, I suggest a mild one like canola)

a small bunch of parsley, washed

a small bunch of dill, washed

a teaspoon of whole black peppercorns

3 bay leaves

1/4 teaspoon of tumeric

1/4 cup soy sauce

2-3 tablespoons of salt (adjust to taste but you will need the salt)

15-16 cups of water

Directions:

Preheat your oven to 450. Do this first since it takes at least 15 minutes to reach this temp and you can prep your veggies meanwhile.

Take a large tray pan and put the onion, carrot, celery, potatoes and garlic (they are all washed and chunked as written already) and toss right in the pan with the 1/3 cup of mild oil. Put in the hot oven and (put on a timer) after 15 minutes, take a spoon and toss the veggies. Put right back in and roast another 15 minutes and toss one more time. Let cook an additional 10-15 minutes till they develop some brown color but do not let get dark brown or they will get bitter, so really, time this.

Next take your large stockpot and put all the roasted veggies into the pot - be careful not to burn yourself and then using about 2 cups of your water allotment, gently swish in pan to gather up all the yummy roasted goodness of the veggies. You might need to do this twice.

Put in the parsley, dill, peppercorns, bay leaves, tumeric and soy sauce and a tablespoon of the salt.

Pour in the rest of the water, bring to a boil and lower to a low simmer. After an hour, taste, adjust the salt seasoning (you will almost 1,000% need the rest of the salt, that is 2 more tablespoons and if you need more, don't be shy. Don't oversalt but this is a very large quantity of soup and it's not a crazy amount of salt. You can stop cooking it at this point but I let it continue for another hour and it produced a golden gorgeous soup with a hint of fat that imitated the chicken flavor so well that I'm not gonna tell my guests Friday night that it's vegetarian and I'll let you know if they realize. Mmmmm mmm good. Yehuda my son, I think we've got a hit!