

## **Fresh Vegetable Soup by Alton Brown**

Leslie Warmke, MG

1/4 cup olive oil  
2 cups leeks, chopped  
2 Tbs. garlic, chopped  
Pinch salt  
2 cups carrots, chopped  
2 cups green beans  
2 cups potatoes, diced  
2 quarts chicken stock  
2 ears corn, kernels removed  
2 tsp. thyme  
1/2 tsp. pepper  
4 cups tomatoes or 2 14-oz. cans  
1/4 cup parsley  
1 to 2 tsp. lemon juice



1. Sauté leeks and garlic on medium low until softened 7-8 minutes.
2. Add carrots, beans and potatoes. Cook 4-5 minutes.
3. Add stock and bring to a simmer; then add tomatoes, corn, pepper and thyme. Cover and cook 25-30 minutes.
4. Remove from heat and add parsley and lemon juice.