

[soup](#), [cold weather](#), [vegetables](#), [weeknight](#), [needs pic](#), [incomplete](#)

Recipe Name

2020/09/27

Ingredients

- 2 TBS Butter
- 1 Large Onion
- 2 Carrots
- 1 Stalk Celery
- 1 cup fresh green beans (1.5 inch pieces)
- 3 small Gold Potatoes
- 1/4 Sherry or White Wine
- 6 cups Chicken Broth (We use Better than Bouillon)
- pinch of thyme
- pinch of sage

Method

1. Finely dice onion, carrot, and celery.
2. In a stock pot saute diced vegetables in butter over medium high heat until soft
3. Briefly saute green beans (~1 minute), then add sherry to deglaze pot
4. When pot is deglazed, add stock, potatoes, and herbs
5. Simmer for 20 minutes or until potatoes are tender
6. Season with salt and pepper to taste, and serve!

Notes

Original recipe link: N/A

From:

<https://wiki.cookiemountain.org/> - **Recipe Book**

Permanent link:

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