

Jeannette's Ratatouille Vegetable Soup

6 Portions		12 Portions	24 Portions
1	small eggplants	2	4
2	squashes	4	8
2	onions	4	8
3 tbsp.	oil	6	12
1	bay leaf	2 bay leaves	4 bay leaves
2 tbsp.	basil	4 tbsp.	6 tbsp.
1 tbsp.	thyme	2 tbsp.	3 tbsp.
	salt and pepper		
8	tomatoes	16	32
2	peppers	4	8
2 cloves	garlic	4 cloves	8 cloves
4	carrots, round slices	8	16
4 stalks	celery	8 stalks	16 stalks
	cauliflower		
	broccoli		
	chicken broth or chicken base		

- Cut open eggplants and sprinkle with coarse salt.
- Cut vegetables into large pieces.
- In a pot, cook onions in oil until brown and add all other ingredients and spices.
- Cook over medium heat until vegetables are done.
- Serve on noodles or rice.