

Vegetable Chowder Soup

Recipe provided by Brandi F.

6-quart Dutch Oven with Cover
1½-quart Saucepan
Royal Prestige® Food Cutter (optional)
Chef's Knife
2-quart Mixing Bowl

Cooking time: 23 minutes

Yield: 6 servings

Ingredients:

2 cups potatoes, sliced with the Food Cutter's Cone #3
2 cups cauliflower, cut into small pieces
1 cup onion, chopped
3 cups tomatoes or 1 (28-ounce) can diced tomatoes
2 teaspoons salt
½ teaspoon oregano
¼ teaspoon pepper
1 beef bouillon cube
3 tablespoons butter
2 cups milk
¼ cup wheat flour
½ teaspoon dry mustard
1 teaspoon Worcestershire sauce
1 cup grated cheddar cheese
1 teaspoon parsley
⅛ teaspoon pepper
½ teaspoon salt

Directions:

1. Combine potatoes, cauliflower, onion, tomatoes, salt, oregano, pepper and beef bouillon with 3 cups of water in the 6-quart Dutch Oven. Cook over medium-high heat with cover in place and the Redi-Temp® valve open. When the valve sounds, turn the heat off if on an electric range (or to the lowest possible flame on a gas range); allow the mixture to cook for additional 5 minutes. Vegetables should be firm and a bit crisp.
2. In the 1½-quart Saucepan, melt butter over medium heat.
3. In the 2-quart Mixing Bowl, mix milk and flour. After the butter is melted, add the flour and milk mixture. Add remaining ingredients including dried mustard, Worcestershire sauce, cheddar cheese, and parsley. Cook for 3 minutes.
4. Combine the contents of the 1½-quart Saucepan with the vegetable mixture in the 6-quart Dutch Oven. Put the cover back with the Redi-Temp® valve in the open position, and turn the heat to medium. When the valve sounds turn the heat off, remove the cover, stir and serve hot.

This delicious soup makes great leftovers.