

Vegetable Bisque

Serve in 3 Sampler Sets (12 cups total).

1 large onion, chopped
3-4 stalks of celery, chopped
3 carrots, chopped
1 zucchini, chopped
1 green pepper, chopped
2 potatoes, peeled and chopped
2 cups chicken broth
1 28-oz can of diced or stewed tomatoes
1 bay leaf
pinch of salt and cayenne pepper
1 tsp thyme
3-4 handfuls of day old French bread,
crust removed and crumbled
1 cup heavy cream

Recipes courtesy Robert Zollweg

Pier 1 imports®

In a large microwavable bowl or casserole, place the onion, celery, carrots, zucchini, green pepper and potatoes with about 2 cups water. Microwave for about 10 minutes until the vegetables are tender. Save the liquid.

Place the vegetables, including the can of tomatoes, in a food processor or hand mash until smooth.

In a stockpot, bring chicken broth, the vegetable liquid, the vegetable puree, bay leaf, salt, cayenne pepper and thyme to a good simmer. Simmer for about 30 minutes or so. Add by spoonfuls, a little at a time, the crumbled bread until the soup starts to thicken. Add the heavy cream and simmer another 10 minutes. Serve with some homemade toast sticks.

