

Seasonal Eating

Italian Vegetable Soup

- 1 tablespoon olive oil
- 2 ribs celery, chopped
- 1 cup chopped carrot
- 1/2 onion, chopped
- 1 clove garlic, pressed
- 1/4 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon onion powder
- 1 teaspoon Italian seasoning
- 1 teaspoon paprika
- 1 tablespoon tomato paste
- 1/4 cup red wine
- 3 cups beef broth
- 1 (15-ounce) can diced tomatoes
- 1 (11-ounce) can corn, drained
- 1 (15-ounce) can butter beans, drained
- 1 (15-ounce) can green beans, drained
- 1 bay leaf

In a large Dutch oven, heat the olive oil and add the celery, carrot, onion and garlic. Sauté over medium high heat until onions are translucent and carrots soften a little, about 5 minutes. Add the salt, pepper, onion powder, Italian seasoning and paprika and stir to mix. Push to one side and add the tomato paste to cook for a minute. Add the red wine and reduce by half. Add the beef broth, tomatoes, corn, butter beans, green beans and bay leaf. Bring to a boil, reduce heat, cover and simmer for 30 -45 minutes.