

## Tante Marie's Cooking School

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### RICH VEGETABLE STOCK     (John Ash)

8 cups sliced onions  
4 cups diced carrots  
2 cups sliced celery including tops  
4 cups sliced leeks  
3 cups sliced parsnips or other root vegetable  
1/4 cup chopped garlic  
1/2 cup olive or other vegetable oil  
2 gallons water  
3 cups dry white wine  
2 oz. dried forest mushrooms  
4 cups chopped tomatoes  
2 tsp. whole black peppercorns  
6 whole bay leaves  
1 Tbs. dry thyme leaves  
2 tsp. fennel seed  
2 cups roughly chopped parsley leaves and stems  
salt and freshly ground pepper to taste

In a large pot add the onions, carrots, celery, leeks, parsnips, garlic and olive oil and very lightly brown over moderate heat. Add remaining ingredients, bring to a boil and simmer for 1 1/2 hours. Correct seasoning with salt and pepper. Carefully strain, cool and refrigerate or freeze. MSR