



World39s Greatest Vegetable Broth

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

8

Description

This vegan broth is slightly thick with rich color and full flavor The broth can be frozen in 1 or 1 1/2 cup blocks for later use This recipe also leaves you with a bowl full of deliciously cooked vegetables I love to snack on them

Ingredients

- - 1 1/2 pounds sweet onions
- peeled and cut into wedges - 1 pound tomatoes
- cored and quartered - 1 pound carrots
- cut into 1-inch pieces - 1 pound green bell pepper
- cut into 1-inch pieces - 1/2 pound turnips
- cubed - 2 tablespoons olive oil - 1 pound celery
- cut into 1-inch pieces - 1 bunch fresh parsley
- chopped - 3 cloves garlic - 6 whole black peppercorns - 3 whole cloves - 1 bay leaf - 1 gallon water

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Place onions
2. tomatoes
3. carrots
4. bell peppers
5. and turnips in a large roasting pan; drizzle with olive oil and toss to coat. Dotdash Meredith Food Studios
Roast in the preheated oven
6. stirring every 15 minutes
7. until vegetables are tender and onions are caramelized
8. about 1 hour. Dotdash Meredith Food Studios Transfer roasted vegetables into a large stockpot. Add celery
9. parsley
10. garlic
11. peppercorns
12. cloves
13. and bay leaf. Pour in water and bring to a boil over high heat. Reduce heat to medium-low and simmer
14. uncovered
15. until liquid is reduced by half
16. 20 to 40 minutes. Dotdash Meredith Food Studios Strain broth into a large bowl
17. reserving vegetables for another use. Dotdash Meredith Food Studios