

# Sienna Soup

Vichna Belsky

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## Ingredients

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3 lb. carrots  
2 sweet potato  
2-3 soft red tomatoes  
1 small/medium parsnip  
2 zucchini  
3 stalks celery  
2-3 large onion  
6-10 cloves garlic  
salt and pepper to taste



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## Method

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1. Peel or rinse all vegetables, and chop or cube for faster cooking.
2. Place everything in a large pot. Fill with water to cover vegetables, then add more water if possible.
3. Bring to a boil. Lower flame and simmer 2-3 hours.
4. Blend with immersion blender. If desired, leave a few chunks.
5. Add salt and pepper to taste if desired.

*I once had two overripe tomatoes in my fridge, and I spontaneously added them to my standard vegetable soup. The finished soup was a magnificent color. You don't taste the tomatoes, but you do get a gorgeous rich color that inspired me to name it Sienna Soup.*

