

"Roasted Vegetable Soup"
aka Purple Soup

5 pounds assorted vegetables:
[about 8 large purple beets, 3 large parsnips, 2 large sweet potatoes,
1 medium Butternut squash, peeled and coarsely chopped]
3 Tablespoons olive oil
1 teaspoon each: ground cinnamon, cardamom, and cloves
½ small nutmeg, grated
Salt, to taste
8 Tablespoons [1 stick] butter
3 large leeks, white and light green parts only, chopped
3 large Carola, or favorite potatoes, peeled and chopped
3 large Cortland apples, or favorite apples, peeled and chopped
2 ribs celery with leaves, chopped
about 3 quarts vegetable stock or water, plus more to thin soup
1 Tablespoon honey
1 Tablespoon apple cider vinegar
Freshly chopped mint

Preheat oven to 350° F. In a large roasting pan, combine beets, parsnips, sweet potatoes, and squash. Drizzle with oil. Stir in spices and salt, and coat all sides of vegetables. Cover pan with foil. Roast approximately 1 hour and 10 minutes, stirring every 20 minutes. Test beets for doneness.

In a large soup pot, combine butter, leeks, potatoes, apples and celery with water to cover. Bring to a lively boil, stir, and reduce heat to medium. Simmer, partially covered, until vegetables are quite tender, about 30–40 minutes. **Do Not Drain Water!** Add stock, honey, vinegar, salt and bring to a boil for 3–4 minutes.

Place soup pot in kitchen sink and puree with an immersion blender. Add roasted vegetables and puree again. Add more stock to thin soup to desired texture. Check for salt and spice levels.

*Reheat briefly to boil stock with soup. Garnish with chopped mint.

*To maintain purple color, do not continuously boil, or the color will turn to pink!

Serves: about 6 to 8 quarts soup concentrate, cut recipe in half for smaller quantity!
Freezes well as a concentrate, then dilute with stock or water, add more spice, and salt.
Do not defrost soup in fridge. Heat as a frozen block with a little stock!