

# HOMEMADE 5-STEP VEGETABLE BROTH

It's simple & delicious



1

**Gather Vegetables!**  
Include fennel for extra flavor

2

**Add seasonings**



3

**Chop ingredients & add to large stockpot**



4

**Add cold water & bring to boil, reduce heat & simmer 30-40 minutes**



5

**Cool, strain, store & enjoy!**

## Homemade Veggie Broth

### Ingredients:

1 small yellow onion  
2 large carrots  
1 fennel bulb  
3 celery ribs  
3 slices of fresh ginger  
4 cloves garlic  
6 sprigs flat leaf parsley  
6 sprigs of fresh thyme  
1 bay leaf  
8 black peppercorns  
12 cups cold water  
1/2 teaspoon kosher salt

### Directions:

1. Wash and cut veggies into small, evenly cut pieces and place in a large stockpot.
2. Add herbs, spices and cold water.
3. Cover and bring to a full boil. Reduce heat and gently simmer until all vegetables are beginning to fall apart 30-40 minutes.
4. Pour through a fine mesh strainer or colander lined with cheese cloth.
5. Let the broth cool to room temperature and transfer to a resealable container. Refrigerate up to one week or freeze.

Prep time: 20 minutes  
Cook time: 40 minutes  
Yield: 2 quarts