

CONSOMME JULIENNE

(Vegetable Consommé)

	Metric/U.K.	U.S.
Butter	50g/2oz	4 Tbs
Carrot, cut into small thin strips	1	1
Celery stalks, cut into small thin strips	2	2
Potatoes, cut into small thin strips	2	2
Onion, chopped	1	1
Parsnips, cut into small thin strips	2	2
Canned beef bouillon	1 $\frac{2}{3}$ pints	7 $\frac{1}{2}$ cups
Salt and pepper to taste		
Dried thyme	$\frac{1}{2}$ tsp	$\frac{1}{2}$ tsp
Chopped fresh chervil or parsley	1 Tbs	1 Tbs

Melt the butter in a saucepan. Add the vegetables and reduce the heat to low. Cook, turning occasionally, for 15 minutes, or until they are just tender. Remove from the heat and

drain the vegetables in a colander. Set aside and keep hot.

Bring the bouillon to the boil over moderate heat. Add the vegetables, seasoning and herbs, and stir gently.

Serve at once.

6 Servings