

## INSPIRATION SOUP

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| 2 cups assorted, canned Chinese vegetables, drained and rinsed | 4 packets instant beef broth and seasoning mix or 4 beef bouillon cubes |
| 1 cup drained, canned asparagus, plus ½ cup liquid from can    | 4 envelopes unflavored gelatine   |
| 1 cup drained, canned green beans, plus ½ cup liquid from can  | 1 cup cold water  |
| 3 cups tomato juice  | Dash of celery salt   |
| 2 cups water   | Dash of garlic powder   |
| ¼ cup dehydrated onion flakes                                  | Dash of salt  |
| 2 ribs celery, chopped   | Dash of pepper  |
|  | Pinch of oregano leaves   |
|  | Pinch of thyme leaves   |
|  | Few drops of Worcestershire   |

Combine Chinese vegetables, asparagus plus liquid, green beans plus liquid, tomato juice, water, dehydrated onion flakes, celery, and bouillon cubes in a saucepan. Bring to a boil. Sprinkle gelatine over cold water to soften. Add to soup. Stir in remaining ingredients. Simmer 20 minutes, adding more water if necessary.

Makes 8 servings.