

Survivalist Mshrm Caraway Soup

Makes about 8 - 10 servings (16 cups)

2 tsp olive oil

2 small to medium size red onions, diced

6 medium carrots chopped

2 Tbsp butter

18 oz sliced white mushrooms

1 tsp caraway seeds

2 Tbsp red wine vinegar

8 cups low-sodium chicken broth

2 - 3 lbs (~3 cups) chopped red or Russet potatoes

Salt

Pepper

Heat oil in large pot. Cook onions & carrots until soft (~5 min).

Cook butter & mushrooms until soft (~5 min). Cook caraway seeds until fragrant (~1 min). Mix in red wine and deglaze pan.

Cook chicken stock & potatoes until soft (~20 min).

Add salt and pepper to taste. (~1 - 2 tsp)

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