

Chef David Jarrett  
Dottie's Kitchen  
Indianapolis City Market

Vegetable Soup

Ajus Mix

½ medium head cabbage (chopped)  
2 cups peas  
2 cups lima beans  
2 cups green beans  
2 cups corn  
2 cups carrots  
1 large onion (chopped)  
1 cup celery (chopped)  
8 white potatoes (peeled and diced)  
6 tablespoons garlic powder  
28 ounce can diced tomatoes  
1 can tomato juice  
Salt and pepper to taste

Mix the Ajus according to directions on container. Add all the vegetables and tomato juice to the pot with the Ajus. Season with garlic, salt and pepper. Simmer for several hours so all the flavors can blend together.

Fresh vegetables are the best but frozen vegetables will work also. Makes about two gallons.