

Carole's Cups of Soup

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: 1 hour

Serves: 8 or more

CChints: This soup has several ingredients but they all blend so well together. The longer you let the soup cook the more the flavors blend together. Any leftovers are even better the next day.



- 1 tablespoon olive or vegetable oil
- 1 cup carrots, chopped
- 1 cup onion, chopped
- 1 cup celery, chopped
- 5 gloves minced garlic, fresh or from a jar
- 49 ounce can chicken broth
- 28 ounce can diced tomatoes
- 15 ounce can blackeye peas, rinsed and drained
- 15 ounce can homony, drained
- 4 bay leaves
- 1 cup barley
- 2 cups frozen okra, thawed
- 1 cup frozen corn, thawed
- 3 teaspoons Carole's Seasoning *recipe below
- 1 teaspoon salt and dash of pepper
- 2 cups cooked chicken, cut into bite size pieces
- Add water as needed to fill the pot
- Serve with crackers and pickles

Locate a 6 quart Dutch oven or soup pot. Add oil to the pan heat over medium heat. Add carrots, celery and onions and cook for 5 minutes, stirring occasionally. Add the garlic and cook for 1 minute. Add the chicken broth through salt and pepper and stir well. Add water to the pot to fill it within 1 inch of the top rim.

Cover and reduce the heat to low and allow it to simmer for 1 hour. Stir occasionally. Before serving, remove the bay leaves. Serve with your favorite crackers and pickles.

Any leftovers need to be cool and then they can be stored in a sealable container for up to 4 days. To reheat it, scoop some soup into a medium sauce pan over medium heat. Stir occasionally as it comes to the desired temperature.

Carole's Seasoning Blend:

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| 1 Tablespoon + 1 teaspoon smoked paprika | 1 Tablespoon salt |
| 2 teaspoons chili powder | 1 teaspoon black pepper |
| 1 Tablespoon onion powder | 1 teaspoon cumin |
| 1 Tablespoon dried oregano | 1 teaspoon dried thyme |
| 1 Tablespoon garlic powder | 1 teaspoon dried basil |

Combine all ingredients thoroughly and store in an airtight jar or container in a dark location. Herbs will last long in a dark area. Makes about 1/3 cup and can be used in a variety of recipes.