

Home-Made Vegetable Broth

Before you start:

The best way to make this recipe is to gather all left-over veggie scraps and peels over a week! This way you can make the recipe at no extra cost! If you want you can include some extra veggies to strengthen the taste; onions, carrots, and celery are some great options!

Directions

1. Add all veggie scraps and any extra veggies into a large pot. Fill pot with water so that the water reaches about 1 inch above the vegetables.
2. Bring to a boil and cover. Simmer for 1 hour.
3. Allow the broth to cool for about 20 minutes. Strain liquid into tupperware for storage.
4. Store in fridge for 1 week or freezer for 1 month

