

Morsels and More

SUMMER VEGGIE BOWL

4 bacon slices, pre-cooked and crumbled

12 small white onions, sliced

1 green bell pepper, diced

2 cups chicken broth

1 lb. green beans (fresh), detailed and chopped

6 ears of corn, broken into thirds

1 Tbl. Salt

2 tsp. sugar

¼ tsp. pepper

6 small zucchini cut into chunks

2 celery stalks, cut into chunks

1 large tomato, wedged, optional

Use a 6 qt. dutch oven. Add a small amount of olive oil. When heated add onion and green pepper. Cook until golden. Add broth and next five ingredients. Heat to boiling, reduce to simmer, 10 min. Add zucchini and celery. Cover. Cook 10 more min.. Use a slotted spoon to arrange veggies on a platter. Sprinkle with bacon & arrange tomato wedges around the edge. While veggies cook, clean the table and set for a meal. Serve drinks and enjoy!