

VEAL AND VEGETABLE SOUP

Total preparation and cooking time: 1 ½ hours (Makes 6 servings)

Ingredients:

2 lb.	Veal for stew, cut into 1-inch pieces
3 tsp.	Olive oil
2 cloves	Garlic, crushed
½ tsp.	Salt
3 ½ cups	Water
1 can	Ready-to-serve beef broth (14 to 14 ½ oz.)
1 tbsp.	Chopped fresh marjoram (or 1 ½ teaspoons dried marjoram leaves, crushed)
¼ tsp.	Coarse grind black pepper
½ lb.	Red potatoes, cut into ½-inch cubes (approx. 1 ¾ cups)
1 ½ cups	Fresh corn kernels or frozen whole kernel corn
1	Small zucchini, cut lengthwise in half, then cut crosswise into ¼-inch slices

Instructions

1. In Dutch oven, heat 2 teaspoons oil over medium heat until hot. Add veal and garlic, ½ at a time, and brown evenly, stirring occasionally; add remaining oil as needed. Return all veal to pan; season with salt.
2. Add water, broth, marjoram and pepper to pan; bring to a boil. Reduce heat to low; cover tightly and simmer 45 minutes.
3. Add potatoes and corn; continue simmering, covered, 15 minutes or until veal and vegetables are tender. Add zucchini; simmer, covered, 5 minutes or until zucchini is crisp-tender.