

# Recipe

## BIELER'S BROTH

### THE GOODS:

- 4 medium zucchini, ends discarded and zucchini sliced into rounds
- 1 pound string beans, ends trimmed
- 2 stalks celery, chopped
- 1-2 bunches parsley (flat-leaf or curly), tough stems removed
- 4 cups water

### THE METHOD:

- Place all ingredients in a pot and bring to a boil. Skim any foam on the surface, lower the heat and simmer, covered until the vegetables are tender, about 15 minutes.
- Puree soup in the pot with a handheld blender or in a blender in batches.
- Eat warm. Add a little salt if you like.

*Boulder Nutrition*

