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A production of
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Stone Soup

Recipe Number: 114

Prep time: 3 Hours

Cook Time: ½ - 1 Hour

INGREDIENTS: 1 small stone, cleaned
4 cups beef broth
2 cups cooked roast beef or ground beef
2 cups diced tomatoes, peeled if you like
1 cup each, cleaned and cut into bite-sized pieces, potatoes, carrots, celery, onion, broccoli, green beans, peas and cabbage. (You may add any vegetable and any amount you want.
Season to taste with salt, pepper, parsley and a bay leaf.

DIRECTIONS: Take a large stew pot or dutch oven and place the stone in the pot. Add all other ingredients and cook on medium heat until vegetables are tender, about 1 hour. Discard bay leaf before serving. Serve with warm biscuits, rolls or bread with butter.

STORY: *When our children were growing up, we would make stone soup in the fall. It was the perfect time of year for two reasons; all of our vegetables were harvested from the garden and the campfire was perfect for a crisp fall evening. I would spend a Sunday afternoon preparing the vegetables while my husband took the children with him to gather firewood to build a firepit. Once the vegetables were cleaned and chopped, I would hide them for the children to find later. I made up a riddle giving them hints of the kind of vegetable they were to find and where it was hidden. When the fire was ready, we took our stew pot and placed the stone (about the size of a walnut) into the pot. We added the broth and took the pot to the firepit. We read a riddle one by one and the children took turns guessing the vegetable and finding it. Once they found it, they would add it to the soup until all the ingredients were found. Then we would sit back, tell stories and enjoy the fire while our supper cooked. My children are now in their mid 20's and I hope one day they will share this with their own children.*



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