

Timko Cream of Parisian Vegetable Soup Recipe

Servings: 4

Prep time: 5 min

Cook time: 15-20 min

Timko Cream of Parisian Vegetable Soup Recipe is a Toledo classic! Back in the day you could enjoy this at local Toledo trademark restaurants Soup N'Such or French Quarters on their buffet. I share how I adjust the recipe to use my homegrown vegetables.

INGREDIENTS

- 16 to 18 ounces frozen vegetables (cauliflower, broccoli, and carrots)
- 2 cups water
- 1/2 cup butter
- 1/2 cup margarine
- 1/2 cup chopped celery
- 1/2 cup chopped onions
- 1 cup flour
- 4 chicken bouillon cubes
- 6 cups cold milk
- 1 cup diced, cooked ham
- 1 teaspoon white pepper

DIRECTIONS

1. Cook vegetables in water until tender. Drain. Set aside.
2. Melt butter and margarine; sauté onions and celery in it until the onions are slightly clear.
3. Add flour and stir to blend in. Crush and add chicken bouillon cubes. If needed add some of the vegetable broth from step 1.
4. Stir in cold milk and stir until thick and smooth. Add ham and season with white pepper and salt to taste.

NOTES: