

Stone Soup

Once upon a time, somewhere in Eastern Europe, there was a famine in the land. People were hoarding their food and hiding it from their friends and neighbors. One day, two peddlers drove their wagon into a village and began asking questions as if they meant to stay the night

All the villagers told them there was nothing to eat in the entire province and that they might as well move on.

"We have most everything we need," said the peddlers. "In fact, we were thinking of making Stone Soup and sharing it with all of you." They pulled a big cauldron off their wagon and built a fire under it right in the middle of town. Then, with great ceremony, they drew an ordinary looking stone from an ordinary looking bag and dropped it into the water.

Soon the rumor of food had spread throughout the village. Many began to show up in the square to watch. As the peddlers began to sniff at the broth and lick their lips in anticipation, hunger and belief began to win over skepticism.

"Ahhh," one peddler said rather loudly, "I do love this Stone Soup. Of course, Stone Soup with a little cabbage is hard to beat."

Soon a villager approached hesitantly, holding a cabbage he'd retrieved from its hiding place. He gave it to the peddlers to add to the pot. "Wonderful!" cried the peddler, "I once had some Stone Soup with cabbage which had some onions in it that made it fit for a king!"

Soon a second villager appeared with some onions and garlic for the soup and on it went, through "If only we had a few potatoes...How wonderful it might be with a couple of carrots" and so on. At last, there was a delicious meal for all. The villagers offered the peddlers a great deal of money for the magic stone, but they refused to sell it and traveled on the next day. They probably made Stone Soup at the next village, too. Soon the famine ended but the people of the village always reminisced about the finest soup they'd ever had.

Ingredients

1 stone, well cleaned		
2 lbs. salt pork/ham hock	1 lb. each x 2	2
12 (14.5 oz) cans beef broth	1 can each x 12	12
4 (15 ounce) cans tomato sauce	1 can each x 4	4
4 (14.5 ounce) cans diced tomatoes	1 can each x 4	4
1 head cabbage, chopped	1 head each x 1	1
6 carrots, diced	6 carrots each x 1	1
6 medium potatoes, diced	3 potatoes each x 2	2
4 cups chopped celery (1 head)	1 head each x 1	1
2 medium white onions, chopped	1 onion each x 2	2
1 head garlic, minced	1 head each x 1	1
1/2 teaspoon ground black pepper	1 each	1
2 teaspoons salt	1 each	1
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Directions

In a large saucepan or Dutch oven, combine stone, meat, broth, tomato sauce, tomatoes, cabbage, carrots, potatoes, celery, onion, garlic, salt and pepper. Bring to a boil. Reduce heat, cover, and simmer for 30 minutes. Stir in salt.

Serves 32