

Garlic mustard Soup

Compliments of Michael Pollock

From www.ma-eppc.org/recipes/recipes.html

Submitted by Gaelyn Reid and Sarah Yalov

Garlic Mustard Soup

- 1 ½ cups shredded garlic mustard leaves and stems
- 2 chopped carrots
- 3 potatoes
- 4 Tbsp dried oregano (can substitute fresh)
- 6 Tbls dried basil (can substitute fresh)
- 3 Tbsp minced garlic
- ½ cup soy sauce

Boil 6 cups of water, add potatoes and carrots and let cook for 15-20 minutes. Add the remaining ingredients and cook 20-25 minutes.