



Harvest Soup Recipe

Canadians celebrate Thanksgiving October 9th, 2000. Celebrate with your class serving this simple, hearty, vegetable soup recipe! The day before your celebration, each student in the class contributes one food item. Combine all items in a crock pot (slow-cooker) and cook for the day. Warm-up the soup the following morning and it is ready-to-serve for lunch! (This soup can also be cooked in large soup pots on the stove!)

Serves: 30/Requires 2 Crock Pots

Ingredients:

- 2 cans chicken broth
- 2 cans canned tomatoes, with juice
- 2 cans kernel corn, with juice
- 1 cup sliced celery
- 2 cups diced potatoes
- 2 cups sliced carrots
- 2 cups boiled elbow macaroni
- 1 teaspoon sweet basil
- 4 bay leaves
- water
- salt/pepper to taste

Additional:

- dinner rolls
- styrofoam cups
- plastic spoons

Directions:

Split ingredients in half and add to each crock pot.
If there is remaining space in the pots, add some water so that pots are filled near to the brims.
Cook on "low" setting for the day (approx. 6 hours).
Refrigerate overnight and heat on high first thing in the morning.
Serve in styrofoam cups.

