

Potato Peel Broth

Ingredients

peel from 6 - 7 large, brown-skinned potatoes	1 stalk celery	1/4 tsp. thyme
1 large onion, peeled	2 qts. water	pinch sage
2 carrots, scrubbed but unpeeled	1 large sprig parsley	1 clove garlic
	1 1/2 tbsp. olive oil	tabasco sauce
	1 small bay leaf	1 tsp. lemon juice

Instructions

1. Combine all ingredients except tabasco and lemon juice in a large pot and simmer for 1 1/2 - 2 hours.
2. Strain out the vegetables for a clear broth. Sieve or puree in blender for a thicker broth, first removing the garlic and bay leaf.
3. Add a few drops of Tabasco sauce and lemon juice before serving to bring out the flavours.