



Charitable # 85923 0476 RR0001

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# EASTERN EUROPE

**A FAVOURITE: Approx. 25 Servings****Ingredients:**

- 275 g. (1/4 bag) Ontario Christian Gleaners Soup Mix
- 1/2 kg. Smoked Sausage or Smoked Bacon Hock
- 1/2 L. Pureed Tomatoes
- Salt, Pepper & Paprika to taste

**Directions:**

1. Soak soup mix overnight in cold water.
2. Bring to a boil. Simmer 20 minutes.
3. Add tomato puree, seasonings & sausage.  
Cook an additional 10-15 minutes.
4. Serve with chunks of crusty bread.





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# Ontario Christian Gleaners

Using Surplus Produce to Feed a Hungry World

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## EASTERN EUROPE

### Gleaners Soup: Approx. 200 Servings

#### Ingredients:

- 20L of Water
- One Bag of Gleaners Soup Mix
- 4 Onions
- 1 Head of Garlic
- 4 Carrots
- 4 Large Potatoes
- 1 Root Celery
- 1 c. Parsley and or Dill Leaves and Stems
- 1/2 L. of Tomato Paste or 1 L of Tomato Juice
- 1/4 c. Oil (if there is fat on the meat you may omit or reduce the oil)
- Smoked Meats, Chicken or Spare Ribs
- If desired 500 g. of Sauerkraut or Finely Chopped Pickles
- Optional\* Pre-cooked Macaroni



#### Directions:

1. Soak Gleaners mix in 20L of cold water overnight.
2. Chop vegetables into small cubes.
3. Cut meat into small pieces (smoked meat is best for flavour, but any meat will work).
4. Bring pot of soup to boil and simmer for about 25 minutes. In the meantime, cook the fresh vegetables and meat with exception of the parsley.
5. In a large saucepan or deep frying pan, add the oil, meat and vegetables. Once the meats and vegetables are browned, add the tomato paste. bring to a boil and then add the sauerkraut that was first boiled for 10 minutes.
6. Add the stewed meat and vegetable mixture into the soup stir and it's ready to serve.
7. If you choose to add the macaroni add it now.
8. The chopped parsley/dill can be added just before serving.

