



Vegetable Pot-au-Feu

Ingredients

- 1 onion, or scrap from several onions
- 1 carrot, peeled and sliced
- 2 stalks celery, diced
- 1/2 Red Pepper, diced
- 1 parsnip, sliced or parsnip peels
- 1 leek, sliced
- 2 garlic cloves
- 1 gallon water
- 1 tablespoon [Fustini's 12 Year White Balsamic Vinegar](#)

Pot-au-Feu

- 6-8 small or baby carrots, trimmed and boiled
- 6-8 small golden beets, trimmed and boiled
- 6-8 small baby leeks or Cibollitas, trimmed
- 2 zucchini, quartered
- 2 yellow squash, quartered
- 4-6 Cippolini onions, trimmed and halved
- 6-8 Fingerling potatoes, fully cooked
- 1 small parsnip, peeled, cut and fully cooked
- 6-8 baby turnips, trimmed and boiled
- Drizzle with [Fustini's Chipotle Olive Oil](#)
- Finely diced red pepper

Directions

Step 1. Pot-au-Feu

Place all ingredients in a large stockpot and bring to a simmer. Once simmering, turn the stock off and let steep for 30 minutes. Strain through a fine-mesh strainer and cheesecloth and reserve.

Heat the vegetable stock to simmering. Add all the cooked and raw vegetables and gently heat. To serve, divide the vegetables between service bowls. Ladle the stock over and garnish with Fustini's Chipotle Olive Oil and red pepper.