

Hearty Miso Soup

No. of people 75

Carrots	12
Celery	6 cups
Garlic	9 cloves
Spinach	¾ bags
White Rice, cups	6 cups
Water	18 quarts
Pinto Beans, lg. Cans	1
Miso paste	4 ½ cups

Prep:

Wash and peel carrots. Cut in half lengthwise and slice in robot coupe.

Wash and chop celery. Finely mince garlic.

Coarsely chop spinach, removing any large stems or spoiled leaves.

Dissolve miso paste in water to cover, making a thick liquid.

Cooking:

Measure and rinse the rice. Drain the beans.

In two large heavy bottomed pots, combine water and well-rinsed rice, dividing evenly between the two. Bring to a boil and cook 10 minutes.

Add carrots, celery, garlic, and beans to pot. Continue to cook uncovered another 20 minutes.

Turn flame off, then add chopped spinach and dissolved miso to soup.

Do not bring soup to a boil once miso has been added.