

Gypsy Soup

8 cups water
4 vegetable bouillon (or miso)
3 cloves chopped garlic
3 bay leaves
1 tsp cardamom seeds
3 tsp celtic gray salt
2 tsp turmeric
1 tsp paprika
3 Tbsp olive oil
cayenne pepper to taste
2 celery stalks chopped
2 medium onions chopped
1 green pepper chopped
1 red pepper chopped
2 cups yams chopped
1 butternut squash peeled and chopped
1 14 oz can garbanzo beans drained and washed (decreases gas)
1 14 oz can tomatoes

Sauté onions, garlic, pepper and celery before combining all ingredients.
Bring to a boil and simmer for one to two hours to develop flavours.