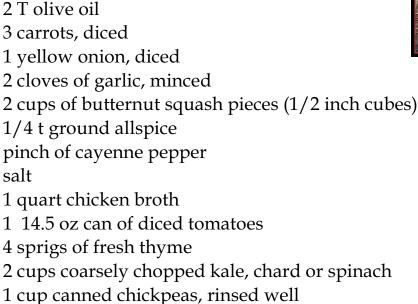
## **AUTUMN VEGETABLE SOUP**

(by Ellie Krieger, Fine Cooking #101)





Heat the oil in a large pot, add the carrots and onion and cook for 5 minutes until they begin to soften. Add the garlic, cook for one more minute, add the squash, cayenne, allspice, salt, and mix well.

Add the broth, tomatoes with their juice, and thyme. Bring it to a boil, cover, reduce the heat to medium and cook for 10 minutes. Add the chard and chickpeas, then uncover and cook for 10 minutes more.

Remove the thyme sprigs and adjust the seasoning before serving.