

Pressure Cooker Vegetable Broth

Number of Servings: 6

Prep Time: 10 minutes

Cook Time: 30 minutes

Ingredients

Pressure cooker veggie broth (makes for a great winter drink, too)

6 cups water

1 carrot washed but not peeled

1 onion washed but not peeled or 1 leek with greens, cut in half

2 garlic cloves

1 bay leaf

1 celery stalk

1 tsp salt, 1 tsp peppercorns

Instructions

Cook at high pressure 30 minutes, strain and store in fridge.