

Oatmeal Soup

1 large onion 1 cup steel-cut oatmeal
3 stalks celery 2 tsp vegetable salt
3 tbsp oil 1 tsp beef bouillon
4 cups water

Chop onion and celery fine. Sauté in oil until softened. Add the oatmeal and stir constantly until it browns slightly. Pour in the water, add the vegetable salt and bouillon, and bring to a boil. Reduce heat and simmer for about 30 minutes.

Adapted from *El Molino Best* (1953).