

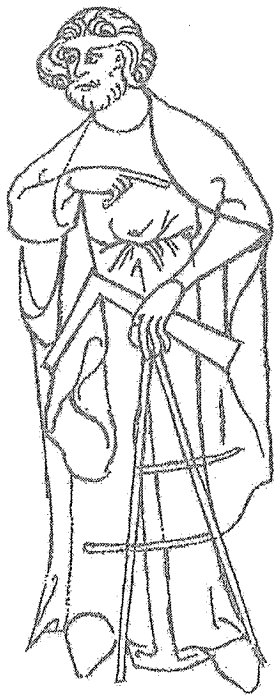
Saint Joseph Chickpea Soup

Ingredients

6-8 servings

2 cups chickpeas	4 cloves of garlic, minced
10 cups water	1 red pepper, diced
2 cups canned tomatoes	4 tablespoons olive oil
1 large onion, chopped	1 bouillon cube
1 stalk celery, minced	1 bay leaf
2 carrots, sliced	salt and pepper to taste

1. Soak chickpeas overnight. Boil them in plenty of water, add all the remaining ingredients, and cook slowly over medium heat for about 1 hour, until the peas and all the vegetables are tender.
 2. Add salt and pepper. Simmer the soup, covered, for about 15 minutes. Remove the bay leaf before serving. Serve hot.
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Saint Joseph, Jesus' foster father, is the patron of fathers of families, bursars and procurators, manual workers, especially carpenters, the Universal Church, and those who pray for a holy death. Always honored by followers of the monastic path, including Saint Teresa of Avila, he is the saint to whom monks and nuns make recourse whenever there is a serious financial problem in a monastery. His feast is celebrated on March 19, and he has an additional feast day on May 1, as Saint Joseph the Worker.