



**Seasonal Eating Demo with Cecelia Brooks  
Open Farm Day – May 18<sup>th</sup>, 2024**

**Beet Greens Soup with Doenjang**

1/4 pound beet or other greens

2 cups water

2 cloves garlic, slices

1 tablespoon doenjang (a type of fermented bean paste made entirely of soybean and brine used in Korean cuisine)

1/2 cup sliced onions

Salt to taste

Put all the ingredients into a suitable pot and bring to a boil then simmer until the greens are soft and enjoy with a bowl of rice or on its own.