

Ready to use frozen Mirepoix.

* 6 onions
* 2 lb of carrots
* 1 head of celery
* salt
* 2 tbls oil or butter

1. Dice Onions and start saute in large pot with oil/salt on low
2. while onions are cooking peel carrots and dice ( I prefer a whole carrot to mini ready to eat carrots) add to onions
3. Then clean celery dice and add to carrot onion mixture. salt
4. Cook stiring till carrot are tender (not mushy)
5. Remove from pot in large pot to large bowl allow to cool.
6. Place cooled Mirepoix 7-8 cups in a gallon freezer zip lock (you can use quart size bags -2 cups per Bag)(I was out of quart and prefer to use less plastic,
7. Place on a large cookie sheet, laying bag flat, Using back of knife press into bags to create separate sections
8. 
9. Freeze.. checking to make sure sections stay separated during freezing process.
10. Now ready to use simple break off a sections and place in pan for cooking. should speed up your cooking time.

What to use MirePoix for: stews, soups, casserole, any thing where you want a great flavor base with out the time.

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