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Vegetable Broth Options

If you cook vegetarian or vegan, you need a vegetable broth solution that works for you.

Vegetable broth powder (aka bouillon powder)

Easy to measure, lasts a long while, doesn't go bad, and has a nice flavor. Amount of salt depends on brand.



Homemade broth from scraps

Extra work to clean and freeze and track scraps. Taste of the broth varies by batch, depending on the scraps. Must use broth within about a week or freeze.

Ready-to-Use Broth in Shelf-Stable Quart Containers

Super-convenient. Taste may or may not be pleasant—carrots often dominate. Much more expensive than other options. Take up room in the fridge once they're open. You have to use the rest within about a week or freeze it.



Vegetable bouillon cubes

Convenient and simple to use, long shelf-life. Often has significant salt. Contains some oil and thickeners to hold shape.



Homemade broth following a recipe

Best flavor. Time investment. Buying ingredients takes time.

Vegetable based bouillon

Thick concentrated liquid that comes in jars. Measuring can be difficult. Seems to run out quickly. Good taste.



Summary of Vegetable Broth Recommendations

	Convenience	Easy to Measure	Good Price	Taste	Shelf Life
Broth Powder	■	■	■	■+	■
Bouillon Cubes	■	■	■	■	■
Base Bouillon	■	■	■	■	■
Ready-to-Use Broth	■	■	■	■	■*
Homemade Scrap Broth	■	■	■	■	■*
Homemade Broth from Recipe	■	■	■	■	■*

* It lasts in the fridge and freezer but has to be monitored.