

Wednesday, February 29, 2012

Chili

1 lb. ground beef
2 stalks celery, chopped
1 medium onion, chopped
1 large can tomato juice
2 (15 oz) cans dark red kidney beans
2 tsp. chili powder
2 bay leaves

Brown ground beef, celery and onion in Dutch oven, drain grease. Add tomato juice, kidney beans, chili powder and bay leaves to ground beef mixture. Simmer 1 hour. Remove bay leaves before serving.

Wednesday, March 7, 2012

Autumn Harvest Soup

1 lb ground beef	2 tsp salt
1 cup chopped onion	1 tsp bottled brown bouquet sauce
3 cups water	1/4 tsp pepper
1 cup cut-up carrots	1 bay leaf
1 cup diced celery	1/8 tsp basil
1 cup cubed pared potatoes	1 (28-oz) can tomatoes (with liquid)

In dutch oven, cook and stir onion and ground beef until brown. Drain off fat. Stir in remaining ingredients; heat to boiling. Reduce heat; cover and simmer for 20 minutes. The canned tomatoes will break apart and give a rosy color.

Wednesday, March 14, 2012

Pasta & Bean Soup

1 Tbsp oil	1 tsp dried oregano leaves
1 cup chopped onions	1 tsp dried basil leaves
1 cup chopped celery	½ tsp pepper
½ cup chopped carrot	2 bay leaves
2 cloves garlic (minced)	¼ cup chopped fresh parsley
¾ cup uncooked small shell macaroni	3 (14.5 oz) cans chicken broth
2 (15.5 oz) cans Great Northern Beans, drained	
1 (14.5 oz) can diced peeled tomatoes, undrained	
1 (8 oz) bag shredded Swiss cheese	

Heat oil in Dutch oven or stockpot over medium heat until hot. Add onions, celery, carrot and garlic; cook and stir 4 minutes. Add broth, beans, tomatoes, oregano, basil, pepper and bay leaves. Bring to a boil. Add macaroni. Reduce heat to medium; cook 10 to 13 or until macaroni and vegetables are tender. Remove bay leaves and stir in fresh parsley. Makes 10 (1 cup) servings. **Please bring bag of shredded Swiss cheese with soup to serve on the side.**

Wednesday, March 21, 2012

Chicken Noodle Soup

3-1/2 cups Chicken Broth	1 stalk celery, sliced
Generous dash ground black pepper	1/2 cup uncooked egg noodles
1 medium Carrot, sliced	1 cup shredded chicken

NOTE: 1 cup frozen mixed vegetables can be used instead of the carrot and celery.

Heat broth, black pepper, carrot and celery in 2-qt saucepan over medium-high heat to a boil. Stir in noodles and chicken. Reduce heat to medium and cook for 10 minutes or until noodles are tender.

Wednesday, March 28, 2012

Stuffed Pepper Soup

1 lb lean ground beef	2 cups chopped peppers (use any or all colors)
1 cup diced onion	15 oz can tomato sauce (or large can tomato soup)
1/2 tsp basil	3 cups water (or use beef stock)
1/2 tsp oregano	15 oz can diced tomatoes
1 tbsp beef bullion	1 cup brown minute rice

Brown beef with onion. Place in slow cooker with remaining ingredients on low for about 6 - 8 hours or place in large soup pot and simmer 1 1/2 hours.