

Bow Tie Sausage Soup

Nancy Chow

1 ½ lb sweet Italian sausage 6 cups water
1 med onion 1 tbsp sugar
1 med green pepper 2 tbsp Worcestershire sauce
1 garlic clove (minced) 2 chicken cubes
1 can diced tomatoes (28 oz) 1 tsp salt
2 c bow tie pasta (uncooked) 1 tsp dried basil
fresh mushrooms 1 tsp dried thyme

Brown meat, sauté onion, pepper, garlic. Add remaining ingredients. Cook 15-20 min.

Taco Soup

Margaret Merry

1 can corn
1 can kidney beans
1 can pinto beans
1 can diced green chili peppers
1 27 ½ oz can diced tomatoes
1 can Rotel
1 packet taco seasoning
1 packet dry ranch dressing
1 cooked chicken breast shredded

Dump everything in a crock pot. 4 hours on low 2 hours on high.

Snow Soup

1 lb Ground beef
2 large carrots, sliced
2 large onion sliced
2 cans (1 lb each) tomatoes (chopped)
1 cup barley
2 beef bouillon cubes
freshly ground pepper
2 dry tbsp parsley flakes
1 bay leaf
6 cups water

Brown ground beef in a 5 quart dutch oven or soup pot. Skim off fat. Add remaining ingredients and simmer 1 hour until barley is fully cooked.

Chili

Diane Marks

2 lbs ground chuck
1 large onion, diced

1 green pepper, diced
2 cans light kidney beans
1 quart diced tomatoes
2 8oz cans tomato pasta sauce
1 6 oz can of tomato paste
Tomato juice to make the consistency you prefer.

Brown chuck with onion and pepper. Drain grease. In roster combine diced tomatoes, tomato sauce and tomato paste. Drain kidney beans. Add to tomatoes. Add drained meat mixture. Season to taste with salt, pepper, seasoned pepper, garlic powder and chili powder. Simmer a couple of hours. Add tomato juice to the consistency you prefer.

Roasted Vegetable Soup

Tom Swan

3 large carrots, peeled and coarsely chopped
3 stalks celery, coarsely chopped
1 large onion, coarsely chopped
1 tbsp extra-virgin olive oil
8 cloves garlic, chopped
4 cups water
¼ cup dried mushroom pieces (Italian porcini, if possible)
¼ tsp dried thyme
½ tsp salt
1/8 tsp black or red pepper

Preheat oven to 500 degrees. Place the carrots, celery, onion in a small nonstick pan or dish with the olive oil. Toss to coat the vegetables. Bake for 10 minutes.

Remove pan from oven, add the garlic and toss again. Bake for another 10-15 min. until the vegetables are browned.

Remove pan from oven, add 1 cup of water and stir to loosen any vegetables that may be stuck. Pour this into a pot with the remaining ingredients. Bring rt to a boil, reduce heat, cover, and simmer for 30 min.

Season to taste with black or red pepper, and serve or use as a base for other soups, stews, or pasta dishes.

Burger in a Bowl

¼ lb ground beef 3 cups chicken broth
4 tbsp butter, divided ¼ c all purpose flour
¾ c chopped onion 1 pkg (16 oz) Velveeta processed
¾ c shredded carrots cheese, cubed
¾ c diced celery 1 ½ c. milk
1 tsp dried basil ¾ tsp salt
1 tsp dried parsley flakes 1/4-1/2 tsp pepper
1 ¾ lbs (about 4 cups) cubed peeled potatoes 1/4 cup sour cream

In a large saucepan over medium heat, cook and crumble beef until no longer pink; drain and set aside. In same saucepan, melt 1 tbsp butter over medium heat. Saute onion, carrots, celery, basil, and parsley until tender (about 10 min.) Add potatoes, beef, and broth; bring to a boil. Reduce heat; simmer, covered until potatoes are tender (about 10 min)

Meanwhile in a small skillet, melt remaining butter. Add flour; cook and stir until bubbly, 3-5 min. Add to soup; bring to a boil. Cook and stir 2 min. Reduce heat to low. Stir in cheese, milk, salt and pepper. Cook until cheese melts. Remove from heat; blend in sour cream.

Chicken Broccoli Soup

Diane Marks

1 lb chicken cut in bite-sized pieces
6 cups chicken broth
1 pkg frozen broccoli
1 pkg medium noodles
1 pound Velveeta Cheese
4 cups milk

Cook chicken till lightly browned. Cook broccoli in chicken broth by bringing to a boil. Add noodles and stir. Add chunked cheese, stirring continuously. Add milk. Stir and cook several minutes till hot.

(Can be made without chicken)