

SOUP & TAVERN RECIPES

Chili Soup

2 lbs. hamburger
1 medium onion, chopped, **or** 1 T. onion flakes

Brown hamburger with onion. Drain. Add:

2 cans (15 oz.) chili beans in chili sauce
2 cans (46 oz.) tomato juice
1 tsp. chili powder
salt and pepper to taste

Simmer for 1/2 hour or until heated through.
For best taste, make the night before the soup supper.

Chicken Soup:

1 large chicken
2 chicken bouillon cubes
2 stalks celery, diced
2 pkg. chicken noodle soup mix

1-1/2 c. rice, uncooked
2 T. onion
2 carrots, finely chopped

Cook chicken, take meat from bone & cut it up. Strain the broth. Add water to the broth to make 2-3 quarts. liquid. In this cook the celery, carrots, and onion for 20 min. Add remaining ingredients and more water. Simmer until done.

Pea Soup

2 lbs. dried split peas
1-1/2 lb. diced ham
2 gal. soft water
3 peeled & diced medium potatoes
1 medium diced onion
1 grated carrot
1 tsp. baking soda
Salt & Pepper to taste
Soak peas overnight in 1 gal. soft water. Drain in morning. Add 1 gallon fresh soft water and baking soda. Boil peas until soft, then add ingredients, boil until potatoes are soft..

Vegetable Soup:

1 lb. stew meat
1 soup bone (can be bought at any meat market or meat counter)
49 1/2 oz. beef broth
2 c. water
1 T. Lawry's seasoning salt

1 can (46 oz.) tomato juice
2 beef bouillon cubes

Cook stew meat and soup bone in broth, tomato juice, water, bouillon cubes and seasoning salt approx. 1-2 hours or until meat is cooked.

Cut meat into bite size pieces.

Add:

3/4 c. white rice, not minute (enriched long grain)
1 can (10.5 oz.) french onion soup
1 can (10.75 oz.) tomato soup
1/4 c. onion, diced
1 c. carrots, peeled & diced
1/2 c. celery
1 can (15 oz.) mixed vegetables, drained
1 lg. potato, peeled & diced (or 1 can diced potatoes)

Cook until vegetables are soft. Approx. 1 hr. Remove soup bone.

Tavern:

4 lbs. ground beef
2 c. ketchup
2 T. mustard
1/2 tsp. salt
1/2 T. Worcestershire sauce

2 tsp. chili powder
1/2 tsp. pepper
1 T. dry onion flakes

Brown hamburger & drain well. Add rest of ingredients & simmer until done.
Approx. 20-30 min.