

## **Soup and Tavern Recipes (2022-23)**

### **\*Recipes Listed Constitute A Double Batch**

#### **Chili Soup:**

4 lb hamburger  
2 medium onions chopped

Brown hamburger with onion. Drain. Add:

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

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

#### **Pea Soup:**

4 lbs dried split peas  
3 lbs diced ham  
4 gal soft water  
6 peeled and diced medium potatoes  
2 medium diced onion  
2 grated carrots  
2 tsp baking soda  
Salt and pepper to taste

Soak peas overnight in 2 gal soft water. Drain in morning. Add 2 gal of fresh soft water and baking soda. Boil peas until soft, then add other ingredients. Boil until potatoes are soft.

#### **Tavern:**

8 lbs ground beef  
4 cups ketchup  
4 T. mustard  
4 tsp chili powder  
1 tsp pepper  
1 tsp salt  
2 T. dry onion flakes  
1 T. worcestershire sauce

Brown hamburger and drain well. Add rest of ingredients and simmer until done, approx 20-30 min.

### **Chicken Soup:**

2 whole chickens or cut chicken parts equaling 2 whole chickens  
2 gallons water  
2 c. diced carrots  
2 c. diced celery  
1 c. diced onion  
4 chicken bouillon cubes  
2 tsp. ground pepper  
1.5 c. white rice  
2 boxes (4 packets) Lipton chicken noodle soup mix  
2 tsp. dried parsley

Fill 2 large stock pots with 1 gallon water each. Bring to boil, add chicken, continue boiling until fully cooked. Remove chickens from pots, debone, shred meat, cover, and keep warm. (You will need 8 c. cooked chicken in total.) Strain remaining broth, return 3.75 quarts (15 cups) of broth to each stockpot. Divide carrots, celery, and onion between the two pots. Bring to boil, reduce heat to medium and cook uncovered for 20 minutes, or until tender. Divide bouillon cubes, ground pepper, white rice, soup mix packets, and shredded chicken between the two pots. Bring to boil, reduce heat to low, cover, and simmer 20 minutes. Top with dried parsley.