

NEW SOUP RECIPES FOR 2014

NOT IN PREVIOUS BOOKLET

TACO SOUP

Joan Moore

2# Hamburger with onions (fried and drained) 2 cans pinto beans
2 cans chili beans- drain or not.
1 large can stewed tomatoes 1 large can tomato juice or Rotel tomatoes
1# Velveeta cheese 2 pkg taco seasoning

AFTER THIS IS DONE, ADD 1 – 16OZ. Sour cream.
Heat thoroughly and serve. Use Fritos as crackers

SPLIT PEA AND HAM SOUP

Faye Belanger

1 Cup chopped yellow onions	2 cloves garlic
2 T. olive oil	½ tsp, dried oregano
1 tsp salt	1 tsp black pepper
1 pinch hot red pepper flakes	1 cup medium diced carrots
½ cup medium diced celery	2 Bay leaves
1 pound dried split green peas	8 cups chicken stock or water
meaty ham bone (or diced ham)	

In a 4 quart stock pot on medium heat, saute the onions and garlic with the olive oil, oregano, salt pepper and hot pepper flakes until the onions are translucent, 10 – 15 minutes. Add the carrots, celery, bay leaves, ham bone and chicken stock, bring to a boil and simmer for 40 -60 minutes or until peas are 'dissolving'. Skim off the foam while cooking. Stir occasionally to keep the solid from burning on the bottom. Remove ham bone and bay leaves. Soup can be pureed with emersion blender or left chunky. Chop up bits of ham and add back to soup. Taste for salt and pepper, enjoy.

Makes 8-9 cups

BROCCOLI SOUP

LEA YOUNG

1 pound crisp bacon
1-1/2 cup chopped broccoli
1/4 cup butter
2 large cloves garlic
1/4 cup flour
1/4 tsp nutmeg
1.1
Parmesan cheese as needed

5C chicken stock
2T chopped onion
5 ribs minced celery
2 cups heavy cream, scalded or 1/2&1/2
salt & peppeer to taste

STEAM broccoli, puree stems and add to 1 cup broth.
Add steamed broccoli to stock. Simmer 5 minutes
Melt butter and saute onion, celery for 5 minutes.
Stir in flour, cook 3 minutes.
Stir into broth mixture. Add broccoli cream and salt and pepper, Parmesan.

CHILI FOR A CROWD

Delia Michaud

5# ground beef
2 cans (28oz) tomatoes, undrained
1 can (28oz) pork and beans
2 cans (16ozeach) kidney beans, rinsed and drained
2 cans (10 3/4oz each) condensed tomato soup, undiluted
2 2/3 cups water
2 tsp garlic powder
1 tsp ground cumin
1/2 tsp cayenne pepper

3 large onions
1/4 cup chili powder
2 tsp seasoned salt
1 tsp each thyme, oregano, rosemary(crushed)

5 celery ribs
3 tsp salt
2 tsp pepper

IN a large stockpot, cook the beef, onions and celery over medium heat until meat is no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce the heat, simmer uncovered for 1 hour. Yield 24 servings (1 cups each)

SPRINGTIME SOUP

Roberta Crain

4TBSP butter or margarine	1 cup green onions chopped
2 cups cremora or non dairy creamer	5 cups boiling chicken broth
1 lb fresh asparagus, cut up	2 med potatoes, thinly sliced.
¼ cup uncooked rice.	2 med chopped carrots
1 tsp salt	1 10oz pkg chopped spinach.,drained

In a large heavy bottomed pan, melt margarine over low heat. Add green onions, cook til tender and golden. Blend Cremora into margarine mixture. Add stock & whisk briskly. Add potatoes, carrots and rice.. Bring to boiling, cover & reduce heat. Simmer until veg. are tender Add asparagus, spinach and salt.. Simmer 15 min longer. Makes 2 ½ qt.

4B's OLD FASHIONED CREAM OF TOMATO SOUP

Ed Waight

yield ½ gallon
1 Tbsp chicken base (paste form)
1 cup water 1oz butter 2 Tbsp sugar
1 Tbsp chopped onion ½ tsp baking soda
16 oz can diced tomatoes in puree
16 oz. Can crushed tomatoes
8 oz heavy whipped cream
8 oz liquid coffee creamer

1. Combine chicken base, water, butter, chopped onion and sugar.
1. Simmer until onions are clear.
2. Add tomatoes, baking soda and stir well.
3. Add cream, liquid creamer and heat to serve.

CHEESEBURGER SOUP

Joan Moore

2 carrots	1 onion	2 stalks celery	8 c. diced potatoes
3 can chicken broth or 1 large can		¼ c. flour	½ c. butter
½ # hamburger	½ c. milk	½ # Velveeta cheese	salt & pepper

Last – add ½ C. sour cream

Brown the meat, drain. Set aside. Chop the potatoes into small chunks & set aside. Grate carrots, chop celery & onion
Melt 1/4c. Butter in large 5 qt pot. Saute onions & celery until clear.
Add cooked hamburger meat and potatoes along with the chicken broth.
Simmer until potatoes are tender. While this is cooking, take remaining butter & flour and cook over low heat. Stir until thick then set aside. Once the potatoes are done, Add flour mixture to thicken soup. Stir – add cheese & seasoning & last add sour cream.

SAUERKRAUT, SAUSAGE, BEAN SOUP

Denise Robertson

serves 10 - make in a 4 qt. slow cooker

3 - 15oz. can white beans, undrained

1 - 16oz. can sauerkraut, drained and rinsed

1/4c. brown sugar

1 tsp. garlic

1/2c. ketchup

oregano

1 lb. sausage like Kielbasa sliced thin

Small can of V-8 or tomato juice

Combine all ingredients in slow cooker. Cover, cook on high 2-3 hours. To thin out soup, add V-8 or Tomato juice as needed.