



Category (Soups)

## Vegetable Beef Soup

Submitted by (Vickie Hoth)

<p><b><u>Recipe</u></b></p> <p>1 round steak cut into bite size pieces (or stew meat will work)</p> <p>3-4 carrots sliced (baby carrots from a bag works well)</p> <p>2 stalks celery</p> <p>3 Tbls. beef base (or beef bouillon)</p> <p>1 large can tomato sauce</p> <p>1 Tbls. dehydrated onion (substitute 1/2 fresh onion if desired)</p> <p>1 clove garlic minced</p> <p>Salt / pepper to taste</p> <p>Potatoes peeled and diced (number depends on size of potatoes and how well your family likes potatoes)</p> <p>1 small bag frozen peas</p> <p>In stock pot fill about 1/2 full of water. Add all ingredients except potatoes and peas. Bring to a boil then turn the heat down to medium and let cook until carrots are tender stirring occasionally. Add potatoes and cook until they are tender. Add peas and cook 5 more minutes.</p>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>