

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.
Yield: 1 gal.

Tavern:

6 1/2 lbs. ground beef
3 c. catsup (24 oz.) 1/2 pkg. dry onion soup mix
1 oz. mustard 1 T. chili powder
1 tsp. salt 3/4 tsp. pepper
1/2 T. Worcestershire sauce 1/2 T. dry onion flakes

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

Chicken Soup:

1 large chicken 1-1/2 c. rice, uncooked
2 chicken bouillon cubes 2 T. onion
2 stalks celery, diced 2 carrots, finely chopped
2 pkg. chicken noodle soup mix

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. Yields 2 gal.

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. Yield: 1 gal.

Vegetable Soup:

1 lb. beef roast and 1 soup bone
1 gal. broth
2 beef bouillon cubes 1 c. carrots, diced
3/4 c. rice 1/2 c. celery diced
1 can onion soup 1 can mixed veges.
1 can tomato soup 1 large potato

1 small jar or can tomato juice
Cook beef roast, cut it up. Add to the remaining ingredients & cook until vegetables are done. Yield: 1 gal.