

## 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                                    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.

### 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                            1 can (46 oz.) tomato juice  
2 c. water    2 beef bouillon cubes  
1 T. Lawry's seasoning salt

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 tsp. chili powder  
2 T. mustard                                        1/2 tsp. pepper  
1/2 tsp. salt                                        1 T. dry onion flakes  
1/2 T. Worcestershire sauce  
Brown hamburger & drain well. Add rest of ingredients & simmer until done.  
Approx. 20-30 min.