

ITALIAN VEGETABLE SOUP

reed

1 lb. ground beef
1 c. diced onion
1 c. sliced celery
1 c. sliced carrots
2 cloves garlic
1 (16 oz.) can tomatoes
1 (15 oz.) can tomato sauce
1 (15 oz.) can red kidney beans
2 c. water
5 tsp. beef bouillon granules

1 tsp. dried parsley flakes
1 tsp. salt
½ tsp. oregano
½ tsp. sweet basil
¼ tsp. black pepper
2 c. shredded cabbage
1 c. frozen green beans (optional)
½ c. small elbow macaroni
Parmesan cheese

Brown beef in a large, heavy kettle; drain. Add all the ingredients except cabbage, green beans and macaroni. Bring to a boil. Lower heat; cover and simmer 20 minutes. Add cabbage, green beans and macaroni. Bring to a boil and simmer until veggies are tender. Sprinkle with Parmesan cheese before serving. Makes 12 servings.

Jack Maupin