

SOUP MIX RECIPES

Beef Consomme

Serves 8

4 cans (10½ oz. each) condensed beef broth (bouillon)
4 soup cans of water 4 sprigs parsley
1 cup SOUP MIX 1 cup sliced celery
1 cup sliced carrot ½ tsp. thyme

Heat all ingredients to boiling; reduce heat; cover; simmer about 1½ hours

Turkey Soup

Serves 6

8 cups chicken or turkey broth 2 cups diced turkey
¾ cup SOUP MIX 1 tall can evaporated milk
Pepper & salt to taste 1 cup diced celery

Mix broth, soup mix, salt & pepper, and celery, and simmer for about 1½ hours. Stir in 2 cups diced turkey and can of milk. Heat and serve.

Autumn Quick Soup

Serves 8

2 lb. hamburger 2 cups diced potatoes
2/3 cup SOUP MIX 1 cup diced celery
2 cups diced carrots 2 quarts water
2 quarts tomato juice

Brown hamburger, add liquid, soup mix. Simmer ½ hour. Add vegetables and continue to simmer 1 hours.

Family Delight

Serves 8

3 quarts water ½ tsp. dried marjoram, crushed
1 cup SOUP MIX 1/8 tsp. pepper
1½ lb. beef stew meat cut in ½" cubes 3 cups chopped fresh spinach
½ lb. salt pork 2 cups sliced celery
Basil, crushed ½ tsp. salt

Combine water, soup mix, beef cubes, salt pork, salt, basil, marjoram and pepper. Bring to boil. Cover and reduce heat. Simmer until peas and barley are tender, about 1 hour. Remove from heat and discard salt pork. Add spinach & celery. Cover and cook until celery is tender. Serve with croutons.

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Meat Pie

Serves 20-25

6 quarts water

2 cups SOUP MIX

Add:

2 lbs frozen hash browns
(Fresh potatoes should be diced & put in
for about half the simmer time)

1 302 can tomatoes
1 can Campbells tomato soup
1 can tomato sauce

If desired, add left over vegetables, frozen carrots or corn, etc.

Add:

2 lbs. hamburger, fried well done & broken into tiny pieces.
Allow to cool until just warm.
Place in 6 or 7 - 9" pie shells, add top crust & seal edges well.
Bake in oven 450 degrees for approximately 25 min., or freeze for future baking.

American Hamburger Soup

Serves 4

1½ lbs. hamburger
2 cups potatoes, cubed
3 medium carrots, diced
2 T minced parsley
1 large crushed bay leaf
1/8 tsp. garlic powder
1 tsp. Worcestershire sauce

3/4 cups diced celery
1 T. salt
2 cups tomato juice
1½ quarts water
2 tsp. salt
3/4 cup SOUP MIX
Pepper to taste

Brown hamburger. Mix all ingredients and simmer 1½ to 2 hours.

Old Fashioned Vegetable Soup

Serves 8

3 lbs. beef shank cuts
3 quarts water
1/8 tsp. pepper
1 tsp. salt
2 cups diced potatoes

2 cups sliced carrots
1 cup sliced celery
1 cup SOUP MIX
1 quart tomato juice
½ tsp. thyme

Cover shanks with water, heat to boiling. Add salt and pepper. Reduce heat, cover and simmer until meat is tender.

Remove meat from stock, cut from shanks into ½" cubes. Let stock cool and skim off fat. Strain stock. Add all ingredients and meat and heat to boiling, cover and simmer about 1½ hours.