

School Soup*

1 1/2 pound ground beef/chuck

1 cup chopped onion

2 quarts beef broth

2 cups water

1 tsp salt

3 cups peeled and chopped white potatoes

3 cups frozen mixed vegetables or 1 cup each of sliced/chopped carrots, lima beans, corn, green beans/peas

1/2 cup tiny pasta (stars, ABCs/1-2-3s, etc)

1 cup mini pasta (ditalini, elbow, ruffles, penne)

1 large can (28 oz) crushed tomatoes

In large Dutch oven, cook meat and onions until meat is done and onions are tender, 5 - 8 minutes over medium-high heat, adding a small amount of oil if necessary.

Add broth, water, potatoes, and salt; bring to a boil. Reduce heat and continue boiling for 10 minutes or until potatoes are almost tender. Add remaining vegetables and cook at a low boil until tender.

Add pastas and cook according to directions on box. Reduce heat; add tomatoes. Cover and simmer 10 minutes. If too thick, stir in additional broth.

***To make Vegetable Beef Soup:** in a large Dutch oven, add a 2 - 3 pound chuck roast cut into stew size pieces; brown slightly over medium heat. Add 1 quart beef broth and cook 30 minutes or until meat is tender.

Add additional quart of broth, water, salt, potatoes. Continue following recipe, omitting pasta if desired.