HOT & HEARTY

Soups

cream soups \cdot chowders \cdot stews

KEEPERS AT HOME SAMPLER • FOUR •

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FAVORITE CHILI SOUP

6 lbs. hamburger 2 cups ketchup salt 4 cups brown sugar pepper 1 pkg. chili seasoning 2 lg.onions 5 qt. tomato juice 1 cup flour 2 qt. water 1 gal. kidney beans, chili beans, 3 Tbsp. salt

Fry meat with salt, pepper, and onions. Add flour and mix well. Put the rest of the ingredients in a large canner. Bring to a boil. Add meat mixture. Bring to a boil

2 tsp. chili powder

again. Cold pack for 2 hours. Yield 14 qts.

Mrs. Mahlon R. Yoder

CHILI SOUP

or pork and beans

1¹/₂ lb. hamburger 1 - 26 oz. can pork & beans

1 large onion, diced or pinto beans

1 qt. tomato juice 2 tsp. salt

1 qt. water 1 /₄ cup brown sugar 4 Tbsp. flour, dissolved in 1 /₂ cup water 1 Tbsp. chili powder

Brown hamburger with onions. Drain. Add remaining ingredients. Simmer 1 hour, stirring often to prevent scorching. Serve with cornbread or your favorite muffins. This is good for canning.

Rosey Miller, Hartville, OH

EASY TACO SOUP

1 lb. hamburger, fried and seasoned 1 can hot chili beans 1 qt. water 1 pkg. taco seasoning mix

1 qt. pizza sauce

Simmer for 15 minutes. Serve with cheddar cheese, sour cream, and taco chips instead of crackers. Vegetables and dip go well with soup.

2 BEEF SOUPS

TACO SOUP FOR CROWDS

Ingredients	Servings:	12	25	50
Ground beef		11/4 lb.	$2^{1/2}$ lbs.	5 lbs.
Onion, chopped		¹ / ₂ cup	1 cup	2 cups
Taco seasoning		1 pkg.	2 pkgs.	4 pkgs.
Hidden Valley Ranch dressing m	nix	1 pkg.	2 pkgs.	4 pkgs.
Corn		2 cups	1 qt.	2 qt.
Red beans		2 cups	1 qt.	2 qt.
Green chilies		¹ / ₃ cup	² / ₃ cup	11/3 cups
Tomato sauce		1 cup	2 cups	1 qt.
Tomatoes		1 cup	2 cups	1 qt.
Water		1 qt.	2 qt.	1 gal.
Cheddar cheese		Serve with soup		
Doritos		Serve with soup		

Brown meat with onion. Add remaining ingredients. Simmer. Serve with chips and cheese.

Teresa Edelman, Sabetha, KS

MEXICAN TACO SOUP

11/2 lbs. hamburger, 1 qt. tomato soup browned and drained 1 - 16 oz. jar salsa 2 cans whole kernel corn, undrained 1 pkg. taco seasoning

2 cans pinto beans, undrained

Mix all ingredients together and heat until warm or hot. Serve over corn chips and top with grated cheese. Also good with a dollop of sour cream.

Nolita Stoltzfus, Harrison, AR

