

**SIEMER**  
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## Ground Beef Vegetable Soup Recipe

- 1 pound lean ground beef
- 2 cans beef broth
- 1 – 15 ounce can tomato sauce
- 1 – 15 ounce can ready cut tomatoes
- 1/4 cup Worcestershire sauce
- 1 teaspoon dry mustard
- 1 large bay leaf
- 1/2 teaspoon pepper
- 2 large potatoes, diced
- 2 large carrots, sliced
- 2 stalks celery, sliced
- 1 large onion, chopped
- 1/2 cup green pepper, chopped
- 1 small can green beans drained
- 1 – 2 teaspoons salt

Stove Temp: low Recipe Cooking Time: 60 minutes Pan Type: large pot

Ground Beef Vegetable Soup Directions Brown the ground beef and drain. Put ground beef into soup pot. Add tomato sauce, beef broth, tomatoes, Worcestershire sauce, dry mustard, bay leaf and pepper. Bring to a boil, reduce heat and simmer for 20 minutes. Add diced potatoes, sliced carrots, sliced celery, chopped onion and green pepper. Simmer 30 minutes or until vegetables are tender. Add green beans and salt. Cook ground beef and vegetables 10 minutes longer. Remove bay leaf before serving. Serve beef vegetable soup with crackers or hard rolls and butter.

Note: After you brown the ground beef and drain it, you can put all ingredients in a crock pot and cook 8 to 10 hours.

Recipe Serves: 8