

BEEF VEGETABLE SOUP

2 LBS. ground beef

10 cups water

2 16 oz. cans tomatoes, dices

4 carrots, sliced

4 onions, diced

4 stalks celery, sliced

2/3 cup pastini

½ cup ketchup

2 tsp. instant beef bullion

4 tsp. seasoned salt

2 bay leaves

Brown and crumble meat, drain excess fat. Bring the rest of the ingredients to a boil. Reduce heat and simmer for 1 hour. Remove bay leaf. Add salt and pepper to taste.

CHICKEN CORN CHOWDER

1 lb. cooked bacon, chopped

3 cups chicken, cubed

3 lbs of potatoes, peeled and cubed

2 cups onion, chopped

2 cups celery, chopped

4 bay leaves

4 cups milk

2 10 oz. bags frozen corn

2 14 oz cans creamed corn

3 cups chicken broth

½ tsp. hot pepper sauce

Salt and pepper to taste

Saute bacon. Reserve 4 TBS. drippings and sauté onion, chicken, potatoes, celery, bay leaves. Add milk, corn, creamed corn, hot pepper sauce and chicken broth. Bring to a boil. Reduce heat and simmer for 1 hour. Season with salt and pepper.