From the kitchen of David and Jennifer Deaven

\$ qx3 neyetable.3025/09/13 15:56:58 deaven Exp. \$ Servings: 24

Soup/Vegetable Soup

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This vegetable soup is based on Ruth Frye's classic soup, enjoyed by her children and grandchildren for many years.

- A: 1kg tomatoes, cut into small chunks

 - 1L water 1 head cabbage, chopped
 - 400g carrot, chopped
 - 300g celery, chopped
 - 300g hot peppers, chopped
 - 2 onions, chopped
 - 1T salt
 - 1T pepper
- B: 450g white beans, cooked
 - 1kg ground beef, sauteed
 - 2t red pepper flakes
- 1. Bring (A) to boil slowly in large pot. Simmer for a few hours, covered.
- 2. Add (B) and simmer for 30 minutes more.



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