

## **German Vegetable Soup**

This is a good soup in the winter months. I like to use this recipe when I travel in my Winnebago. If you have a garden or have fresh vegetables on hand try my Vegetable Beef Soup.

1-1/2 pounds ground beef  
2 small onions, diced  
2 beef bouillon cubes  
2 cups boiling water  
salt and pepper to taste  
1/2 to 1 tsp. garlic powder  
1 bay leaf  
1 can (46 oz.) tomato or vegetable juice  
6 carrots (2 cups), sliced  
3 medium potatoes, peeled and diced  
3 celery stalks ( 1 cup), diced  
3 cups shredded cabbage  
1 small green pepper, chopped  
1 can (15 oz.) sweet peas, drained  
1 can (14.5 oz.) cut green beans, drained  
1 can ( 15 oz.) whole kernel corn, drained



In a large kettle or 5-quart Dutch oven, brown beef; drain fat.  
Add onion and cook 2 minutes or until onion is tender.  
Add the bouillon dissolved in water.  
Add salt, pepper, garlic powder, bay leaf, and tomato juice.  
Add carrots and bring to a boil; simmer 15 minutes.  
Add potatoes and return soup to boil; simmer 10 minutes more.  
Add celery, cabbage, and green pepper; simmer until vegetables are tender, about 25 minutes.  
Stir in peas, beans, and corn; heat through. Remove bay leaf before serving.

Yield: 10 servings ( 4 quarts).

NOTE: Frozen or fresh peas, green beans and corn can substitute the can vegetables.  
The ground beef with more fat is cheaper and has a better taste then the lean ground beef. I wash my browned beef in a colander with hot water. This removes all fat and does not affect the flavor. Return browned beef to kettle and then add the onion. You can freeze the washed browned beef and use it for any recipe requiring browned beef in the recipe. I know this sounds awful but try it, you will be surprised. Did you ever notice how different left-over hamburger tastes? That is because the fat has become rancid.