



RECIPE NAME: Winter Soup

FROM THE KITCHEN OF: Richie Stiles-Riddle '83

INGREDIENTS:

1 lb ground beef
1 onion, chopped
1/2 large green pepper,
chopped
1 glove garlic, crushed
1-16 oz can tomatoes
1- 8 oz can tomato sauce
1-10 oz can beef consommé
1 tbsp Worcestershire sauce
1/2 tsp salt
1/2 tsp pepper
1/2 soup can red wine
1-15 oz can red kidney beans
1/4 head cabbage, chopped

INSTRUCTIONS:

Sauté beef until brown, drain. Add onion, green pepper and garlic. Cook 15-20 minutes. Add remaining ingredients except cabbage. Simmer, covered, for one hour. Add cabbage, cook 30 minutes. Soup will thicken when lid is removed.

NOTE: Perfect for a cold winter night.

