

MOTHER'S BEST SOUP MIX RECIPES

THESE RECIPES ARE INTENDED TO BE MADE WITH OUR VEG. SOUP MIX

BASIC RECIPE:

1 Cup soup mix to 3 quarts water. soak over night, or bring to boil, simmer for 2 minutes, cover and let stand for 1 hour. When adding additional ingredients, normal cooking takes approximately 1 1/2 hours after soaking. (see specific recipes). Bouillon can be added for flavor. Do not over cook. (Tomatoes prevent dried peas, beans etc. from softening. If tomato products are part of the recipe, **add after** or after simmering and standing).

BEEF CONSOMMÉ

4 Cans (10 1/2 oz. each) condensed beef broth (bouillon)	Serves 8
4 Soup cans of water	4 Spring parsley
1 Cup SOUP MIX (presoak)	1 Cup sliced celery
1 Cup sliced carrots	1/4 tsp. thyme

Heat all ingredients to boiling. Reduce heat, cover, simmer about 1 1/2 hours.

TURKEY

Serves 6

8 Cups chicken or turkey broth	2 Cups diced turkey
3/4 Cup SOUP MIX (presoak)	1 Tall can evaporated milk
Pepper and salt to taste	1 Cup diced celery

Mix broth, SOUP MIX, salt and pepper and celery and simmer for about 1 1/2 hours. Stir in 2 cups diced turkey and the can of milk. Heat and serve.

FAMILY DELIGHT

Serves 8

3 Quarts water	1/4 tsp. dried marjoram, crushed
1 Cup SOUP MIX (presoak)	1/8 tsp. pepper
1 1/2 lbs. beef stew mix (cut in 1/2 inch cubes)	3 Cups chopped fresh spinach
1/2 lb. salt pork	1/2 tsp. salt
Basil, crushed	

Combine water, SOUP MIX, beef cubes, salt pork, salt basil, marjoram, and pepper. Bring to a boil. Cover and reduce heat. Simmer until peas and barley are tender, about 1 hour. Remove from heat and discard salt pork. Add spinach and celery. Cover and cook until celery is tender. Serve with croutons.

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