

Beef Vegetable soup By Patti Holland on Friday, October 11, 2013 at 1:27am

makes 12 quarts

3 qts. water or beef broth(omit bullion)

1 qt. home made v-8 juice, (I do not see why u could not use tom juice)

1/4 c. beef broth bullion

1 t. chili powder

1 t. garlic powder

1/4 c. brown sugar

Combine these ingredients in a large stock pot and bring to a slow simmer over medium heat. Stirring occasionally.

2 lbs. ground beef or venison slightly browned

2 cups chopped onion

2 c. chopped celery

6 c. skinned diced potatoes

1 can kidney beans, rinsed

2 lbs. frozen mixed vegetables

2 14oz. cans tomatoes, or the equivalent of skinned fresh chopped

Cook the onions and celery just until soft with a small amount of olive oil. In a large bowl or pot mix the onions, celery and meat, and vegetable mixture and gently blend it all together.

You are not going to cook the soup before you can it, if you do it will turn to mush. In properly prepared sanitized jars divide the mixture into each jar. About 2" from the top. Pour your hot broth into each jar to about 1/2 inch from the top. Wipe rims then adjust your lids and bands.

Process pressure canner at 10lbs. for 90 minutes. * If you use tom juice, taste the broth for seasoning, and season as needed.