

Corned Beef and Cabbage Soup--shared by Donna Hitchcock

Adapted from recipe found on countrycooking

Makes 7 to 8 quarts

2 large onions, chopped

3 cups of celery, chopped

3 cups of carrots, sliced

3/4 tsp ground allspice

1 quart of home canned tomato juice or sauce, or 2 or 3 pints or 3 cans of tomato sauce

10 cups beef broth

4 cups water

1 large head of cabbage, chopped

4 cups potatoes, cubed into 1/2 inch cubes

1 lb corned beef, cut into 1/2 cubes, trim fat

1 tbsp of canning salt

1 tsp of black pepper

Layer equal amounts of onion, celery, carrots, potatoes, cabbage and corned beef to each quart canning jar to about 3/4s full.

Add allspice, salt, pepper, beef broth, tomato juice or sauce, and water to a large pot. Bring to a boil. Turn off heat and ladle into jars to 1 inch headspace. Remove air bubbles and add more broth or hot water as needed to 1 inch headspace, wipe rims, and assemble lids.

Process in pressure canner 90 minutes for quarts (75 mins for pints) at 10 lbs. pressure.