

### **Farmer Soup--shared by Amy Jo**

2 pounds hamburger

2 large onions, chopped

2 cups celery, chopped

3 cups potatoes, cut into 1-inch cubes

2 cups carrots, sliced

Salt and pepper to taste

1 quart tomato sauce

5 quarts beef broth or water

Brown hamburger and onion, drain fat. In a large pot, combine browned meat mixture with remaining ingredients. Bring to a boil and simmer for several minutes, just until vegetables begin to soften.

Pack hot soup into hot jars, filling each jar about half way with food pieces and filling to the top of jar with the cooking broth, leaving 1-inch headspace. Process quarts for 75 minutes and pints for 60 minutes at 10 psi adjusting for your altitude. Makes 7 quarts.

To serve: the soup is good served heated as is. But its extra tasty if you mix 3 tablespoons corn meal with one fourth cup cold water and stir the mixture into your hot soup; continue heating and stirring soup for several more minutes or until the soup is thick and slightly.