Cooking Lady

Beef & Vegetable Soup

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Ingredients:	
4 pounds beef stew meat	2 12-о
6 stalks celery	Bab
2 large onions	Slic
6 quarts no sodium beef stock	Cut
4 28-ounce cans no salt added dice tomatoes	Swe
with juice	2 to 4
2 Goz. cans low sodium tomato paste	Salt
3 pounds red new potatoes	Peppe
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2 12-ounce bags frozen vegetables: Baby lima beans Sliced carrots Cut green beans Sweet yellow corn
2 to 4 bay leaves Salt Pepper
3 tablespoons olive oil

What To Do: Roughly chop the celery, onions and potatoes.

In a very large stock pot, brown the stew meat in enough olive oil to cover the bottom. Add celery and onions, season to taste with the salt and pepper. When the celery and onions are soft, add all the other ingredients and bring to a boil. Reduce the heat and simmer on medium for about six to eight hours, until meat and potatoes are both tender.