
Bean Soup

Roy Taylor

1	cup	dry beans	
2	cans	chicken broth	
1/2	cup	celery	chopped
1/2	cup	chopped carrots	
2	small	potatoes	cubed
		pepper to taste	
		onion flakes to taste	
2		bay leaves	
1/2	cup	ham	chopped

I put the cup of dry beans in a bowl, cover with water in the Micro Wave on high for 5 or more minutes to swell to eaten size. Put all of the ingredients in a cooking pot and cook until done. Remove the bay leaf. As serving add 1/2 tsp apple cider vinegar or to taste.

*ADD water as they cook down.

Bestever Chili

Doris Taylor

2	lbs	ground beef	
1	cup	onions	chopped
1	cup	green pepper	chopped
1	cup	celery	sliced
2	1 lb cans	small red chili beans (4 cups)	
2	1 lb cans	tomato or tomato juice	
6 oz.	can	tomato paste	
2	Tbsp	chili powder	
2	tsp	salt	
1/4	tsp	pepper	

In skillet brown 1st four ingredients. Reserve bean liquid to add later if needed. Add beans and remaining ingredients. Cover and simmer 1 1/2 to 2 hours.

Chile can be frozen.

Borscht (Beet Soup)

Cyndi Mechta

2	cups	beef bouillon	
1/4	lb	cooked beets	skinned & diced
2		bay leaves	
		wine vinegar	
		salt & pepper	to taste
2	Tbsp	sour cream	

1. Boil bouillon, beets & bay leaves for 10 minutes. ***Remove bay leaves. 2. Strain beets (saving stock) & mince in a blender. Return beets to stock. 3. Add 1 t wine vinegar, salt & pepper. Heat thoroughly 4. Ladle soup into bowls, and add 1 T sour cream before serving. Serves 2.

Canadian Cheese Soup

Diane Perry

1	stick	margarine	
2	cups	celery	chopped
2	cups	carrots	chopped
2	cups	onions	chopped
3	cups	chicken broth	1 large can
1	lb	Velveeta Cheese	
1/2	cup	flour	
1/2	cup	milk	
3 1/2	cups	milk	
		salt & pepper	to taste
1/8	tsp	Worcestershire sauce	
1/2	cup	fresh parsley	or 1 Tbsp dry parsley

Sauté in 1 stick of margarine, celery, carrots and onions until tender. Add chicken broth and simmer. Add cheese and let melt. Mix the 1/2 cup flour and 1/2 cup milk, add to soup mixture, stir constantly until soup boils, 1 minute. Add 3 1/2 cups milk, salt and pepper, Worcestershire sauce and parsley. Heat to desired temperature

Cheddar Cheese Soup with Ham

Julie DuCheney

6	cups	water	
6 - 8		potatoes	
1 1/2	cups	celery	chopped
1 1/2	cups	carrots	chopped
3/4	cup	onions	chopped
4 1/2	tsp	salt	
1	tsp	pepper	
2	sticks	butter	
1	cup	flour	
5	cups	milk	
2	8 oz pkgs	cheddar cheese	
1	can	cheddar cheese soup	
1/2	lb	Velveeta Cheese	
3	cups	ham	cooked and diced

Add water to potatoes, carrots, celery, onion, salt, and pepper. Cover and cook until tender. Do not drain.

Make a white sauce over low heat with butter, flour, and milk. After it thickens, stir in all the cheese. Stir until cheese is completely melted.

Add cooked ham to vegetables. Stir cheese sauce into vegetables. Heat over low heat. Do not boil.

Cheesy Chicken Pasta Soup

Deb Schnepp

3	Tbsp	Enova Oil	
1	lb	boneless, skinless chicken breasts	cut into 1/2 inch cubes
1/2	cup	sweet onions	chopped
1/2	medium	red bell pepper	chopped
2	cloves	garlic	minced
3/4	tsp	ground rosemary	
1/2	tsp	salt	
1	tsp	pepper	
2	14 oz cans	chicken broth	
2	cups	water	
1	box	Velveeta Shells & Cheese	
1	can	medium green chilies	chopped
		green onions	chopped to garnish

Heat oil in a large saucepan or medium Dutch oven, to the oil add chicken and the next 6 ingredients through the pepper. Sauté over high heat until chicken, onions and red pepper starts to brown, 3-5 minutes. Add chicken broth and water, bring to a boil. Boil for 5 minutes. Stir in Shell Macaroni; reduce heat to medium-high until macaroni is tender. Remove from heat. Stir in Cheese Sauce and green chilies. To serve, ladle one cup into soup bowl, top with green onions. Makes 8 – 1 cup servings.

This recipe has been entered in Southern Living's Recipe Contest. We will find out in the Fall how she did.

Cream of Broccoli Soup

Teresa (Taylor) Betz

1	lb	fresh or frozen broccoli	
8	ozs	butter	
1	cup	flour	
1	quart	chicken broth	
1	quart	half and half	
1	tsp	salt	
1/4	tsp	pepper	
1/2	lb	Velveeta Cheese	optional

Clean broccoli, remove stems and cut into 1/2 inch pieces. Steam with 1/2 cup water until broccoli is tender. DO NOT DRAIN. Set aside. Melt butter in saucepan over medium heat. cook for 2-4 minutes. Add chicken broth and flour, stirring with a wire Wisk bring to boil. Turn heat to low, add broccoli, half & half, salt and pepper. Heat, but do not boil. If desire add Velveeta cheese.

Dragon Chili

Don & Linda Hale

3/4	lb	hot Italian sausage	
2 1/4	lbs	beef stew meat	
1	lg	onion	chopped
1	clove	garlic	minced
2	lg	green peppers	sliced
2		tomatoes	peeled and diced
2		banana peppers	diced
2		hot red peppers	chopped
2	cans	tomato sauce	56 oz. Total
7	ozs	beer	
12	oz bottle	Louisiana Hot Sauce	
1	Tbsp	basil	
3/4	Tbsp	salt	
1	Tbsp	crushed red pepper	
1	Tbsp	chili powder	
1/2	Tbsp	ground cumin	
1	tsp	ground cayenne pepper	
2		bay leaves	
2		lemon slices	
4	ozs	grated cheese	

Brown meat. Add onion, garlic, green peppers. Add tomatoes, hot peppers, tomato sauce, beer, hot sauce. Stir in seasoning. Cook on low 1 1/2 hours. Add lemon slices, bay leaves, cheese. Simmer until ready to serve. Remove lemon slices and bay leaves before serving. Makes one gallon.

Grampa's Chili

Scott & Stephanie Taylor

1/2	lb	bacon	
2	lbs	ground chuck or beef	
3	medium	onions	
1	medium	green pepper	1/3 cup dried peppers
1	small can	chopped green chili	
3	15 oz cans	beans	
6	oz can	tomato paste	
1	can	whole tomatoes	chopped
1	can	tomato sauce	
2	cups	water	
1	Tbsp	chili powder	
1	tsp	salt	
1/2	tsp	pepper	
5	drops	vinegar	

Dice bacon, dice onions, crush dried peppers or dice fresh peppers. Put into LARGE cooking vessel, fry with lid on until soft, 15 minutes at medium heat. Add chopped green chili. Stir. Add tomato paste, whole tomatoes, tomato sauce and water. Let simmer (while frying beef). Fry ground beef in separate frying pan, when the red has disappeared, drain, add to tomato mixture. Good chili never has grease or oil of any kind. Drain beans and add to mixture. Stir in chili powder, salt, pepper, sugar and vinegar. Let simmer for an hour covered. (If you prefer a less thick mixture, add more water to your taste)

This is Stephanie's Grandfather's chili recipe, though other chili recipes have come and gone this is the only one she makes and has become a favorite with the Betz's as well.

Illinois Chowder

Scott & Stephanie Taylor

1	lb	pork sausage	
1	cup	onion	chopped
4	cups	potatoes	
1	tsp	salt	
1/2	tsp	marjoram	crushed
1/8	tsp	ground pepper	
2	cups	water	
17	oz can	creamed corn	
17	oz can	whole kernel corn	
12	oz can	evaporated milk	

In Dutch oven or kettle, cook sausage and onion till sausage is brown and onion is tender. Drain on paper towel. Return sausage and onion to pan with potato, salt, marjoram, pepper and water. Bring to boiling; reduce heat and simmer just till potato is tender, about 15 minutes. Add cream style corn, whole kernel corn, and evaporated milk. Heat through. Makes just 6 servings so doubling the recipe is a must.

Be aware that the evaporated milk can scorch so keep the heat low. We have made it with skins on and peeled potatoes. It is equally good either way.

Italian Sausage Soup

Scott & Stephanie Taylor

1 1/2	lbs	Italian Sausage	
1	medium	onion	chopped
1/2	cup	carrots	sliced
1/2	cup	celery	chopped
8	cups	chicken stock	
16	oz can	tomatoes	
8	oz can	tomato sauce	
1/2	tsp	rosemary	
1/2	tsp	basil	
1	tsp	oregano	
1/4	tsp	thyme	
		pepper	
1	tsp	garlic	chopped
1		bay leaf	
1/4	tsp	fennel seed	
1/2	cup	orzo pasta	
		parmesan cheese	

Brown, crumble and drain sausage. Save grease. In 2 Tablespoons sausage grease, brown, onion, carrots, celery. Stir in chicken broth. Add tomatoes and spices. Cook , covered for 1 hour. Add orzo or any small pasta. Cook 1/2 hour longer with lid off. Serve with fresh parmesan grated over the top of each bowl. Makes 12 servings.

This recipe from Stephanie's Mom's Club was featured in the Sept 2003 Midwest Living. Yeah Mom!

Josh's Potato Soup

Josh Taylor

4	Tbsp	margarine	
4	Tbsp	flour	
2	tsp	salt	
4	cups	milk	
4	Tbsp	onions	
5		potatoes	
		DUMPLINGS:	
2		eggs	
		flour	
		salt & pepper	to taste

Pare and dice potatoes. Cook potatoes and onions over medium heat in sauce pan until tender. Remove from heat and drain. Melt butter, add flour, salt and pepper and stir until smooth. Add milk slowly, stirring constantly, until thickened. Add cooked potatoes and onions and simmer 3-5 minutes.

Dumplings Beat eggs and add flour until like pudding, add salt and pepper. Spoon drops into boiling potato soup.

Onion Soup

Cyndi Mehta

1	Tbsp	butter	
2	cups	onions	chopped
1	Tbsp	flour	
1		bay leaf	
2	cans	beef broth	27 1/4 oz
1/2	cup	dry vermouth	
1/4	tsp	pepper	
1/8	tsp	thyme	
		seasoned croutons	
		provolone or Swiss cheese	

Melt butter. Add onions and sauté until tender. Whisk in flour; add bay leaf, stir in broth, vermouth, pepper and thyme, bring to a boil. Reduce heat and simmer, uncovered, for 20 minutes. Remove bay leaf. In soup bowls, place croutons and torn pieces of cheese. Pour in onion mixture and serve hot.

For "French Onion" soup, use oven-safe soup bowls: add croutons and soup mixture...place cheese on top & bake until warmed. Serve immediately.

Potato and Leek Soup

Scott & Stephanie Taylor

Soup pot

4		leeks	sliced thin and washed
2	Tbsp	butter	
12	cups	potatoes	peeled and cubed
1	handful	thyme	
		salt and pepper	to taste
32	ozs	chicken broth	
		water	to cover
1/2	cup	heavy cream	

Melt butter and sweat leeks until tender ~ 10 minutes. Add potatoes, thyme and salt and pepper and toss together. Pour in chicken broth and enough water to cover potatoes. Bring to boil and simmer 20 minutes or until the potatoes are soft enough to mash. Mash to desired consistency with potato masher, add cream and more salt and pepper to taste.

The only potato soup Scott will eat.

Very good topped with cheddar cheese.

Potato Soup

Cindy Hakes

5		potatoes	peeled and chopped
3	sticks	celery	chopped
1	medium	onion	chopped
2		carrots	shredded
2	cups	milk	
3	cups	chicken broth	
10	slices	bacon	cooked and crumbled
8	oz pkg	cheddar cheese	shredded
		salt and pepper	to taste

Boil potatoes, carrots in water or chicken broth until tender. Cook bacon until crisp and crumble, with bacon grease cook the onions and celery until browned. Drain the onions and celery. Add onions, celery, bacon, milk, cheese and seasoning to potatoes & carrots. Simmer uncovered for 20 minutes stirring occasionally until desired tenderness. I actually like to put in crock pot instead.

Soup

Taco Soup

Brenda Berres

1	lb	ground beef or turkey	
1	large	onion	chopped
1	pkg	Hidden Valley Ranch seasoning	
1	pkg	spicy taco seasoning	
1	can	black beans	
1	can	chili beans	
1	can	corn	
1	can	regular stewed tomatoes	
1	can	Mexican stewed tomatoes	

Brown meat with onion. Mix everything together in a Dutch oven. Heat and serve. Sprinkle with shredded cheddar cheese if desired.

Vegetable Soup

Arlene Williamson

1	lb	ground beef	cook and drain
2	Tbsp	salsa	
1	can	crushed tomatoes	
1	large can	tomato juice	
1	large bag	mix vegetable (frozen)	
		chili powder	
		salt & pepper	to taste

Simmer all of the above ingredients for 4 hours. The longer you simmer the better it is.

Laura would bring this soup over for mom and dad. She was their neighbor from across the road and she was so kind to them