

Beef Harvest Soup

Ingredients:

- 1 Lb. Ground Beef
- 4 C. Water
- 1 Can (14.5 oz.) Italian-Style Stewed Tomatoes, undrained
- 1 1/2 C. Frozen Mixed Vegetables
- 4 tsp. Instant Beef Bouillon Granules
- 1 C. Uncooked Large Elbow Macaroni
- 6 oz. Smoked Beef Sausage, cut into 1/2" slices
- Salt and Pepper, to taste

Preparation:

Brown ground beef in a large non-stick skillet over medium heat for 8 to 10 minutes, or until beef is not pink, breaking up into 3/4" crumbles. Remove from skillet with a slotted spoon.

Meanwhile combine water, tomatoes, mixed vegetables, and bouillon granules in a large saucepan; bring to a boil. Stir in macaroni and beef; return to a boil. Reduce heat; simmer, uncovered, 8 minutes, stirring occasionally. Stir in sausage; continue simmering 2-4 minutes or until macaroni is tender. Season with salt and pepper, as desired.

Note: Other pasta shapes such as rotini, bow ties, medium shells, or ditalini may be substituted to elbow macaroni, adjust cooking time as needed.

Makes 8 Servings.