

# Chuck Wagon Soup

Back in my youth, I worked a couple years at a local restaurant. That was some of the hardest work I've ever done in all my life – and for \$3.35 per hour! I spent a lot of time filling the +100 item soup and salad bar. The most popular soup we served customers by far, was Chuck Wagon Soup. It was a cross between chili and vegetable beef soup. Although I never spent any time on the trail, I crave this soup when winter brings us the bitter cold days during January.

In honor of all those chuck wagons, that endured the trail and braved the cold, I give you my own version of Chuck Wagon Soup.

- 1 pound ground sirloin
- 1 onion chopped
- 4 NOT BEEF bullion cubes
- 4 cups water
- 1 10 oz package frozen vegetables (corn, peas, carrots, green beans)
- 2 medium potatoes, peeled, diced
- 1 can kidney beans drained
- 1 can petite diced tomatoes
- 3 Tablespoons Chili Powder
- 1 Teaspoon Garlic Powder
- 2-3 Bay Leaves
- Salt and Pepper to taste



Brown the beef with the chopped onion. Drain any excess fat. Add water and NOT BEEF bullion cubes. Bring mixture to a rolling boil to dissolve bullion cubes. Add remaining ingredients and reduce to a low simmer. Let soup simmer 30-40 minutes, stirring frequently. If more liquid is desired, add another cup of water.

This recipe works well in a crock pot. Just brown beef and onions then transfer to a crock pot and add the remaining ingredients. Simmer on low all day or overnight, stirring occasionally.