

Hamburger Soup

Ingredients

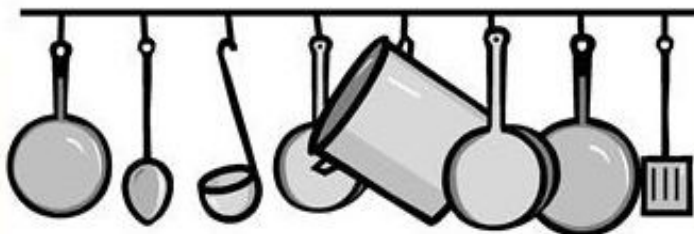
- 3 Tbsp butter
- 1 medium onion (chopped)
- 2 lbs. ground beef
- 4 celery tops
- 1 28 oz can of tomatoes
- 3 14.5 oz cans of beef consomme
- 1/2 tsp thyme
- 4 large carrots diced
- 2 cans of water
- 1 bay leaf
- 10 pepper corns
- 1/2 cup barley
- 1 14.5 oz can of black beans

Directions

Melt butter in a large skillet and sauté onions and beef until slightly browned. Drain the fat. Add remaining ingredients except barley and beans. Bring to a boil. Add the barley and cook over medium heat for an hour, stirring occasionally. Then add the beans and heat through. Remember to remove celery tops prior to serving.

Serves 8-10 people

Submitted by: Traci Taylor



Bartlett housewives often made Bull's Meat Market a daily stop for fresher than fresh chops, roasts and ground beef.

"When we first moved to Bartlett an old friend made this for us during the move"