

Nothing Warms Like Homemade Soup On Stove

Nothing warms the senses like the aroma from a pot of homemade soup cooking on the stove. That is unless it is eating that same soup on a cold winter day. Although we have not experienced extremely cold weather, January is still the perfect month to dust off the soup pot and get warmed up.

A bowl of soup alone can sometimes be enough for a meal but if you are feeding some hearty appetites you might want to team it with a sandwich, a salad, or raw vegetables. My family thinks that cornbread must accompany almost any type of soup so I have included a couple of our favorite cornbread recipes.

Another plus for soup is how fast and easy it can be prepared, most of the time. There are usually very few utensils to clean up and most ingredients are just dumped into one pot. Most homemade soups will need to simmer from 45 minutes to 2 hours or you could use your slow cooker and start it before you leave home in the morning then dinner will be waiting for you when you get home.

Even if you opt for the convenience of some commercially canned soup try adding some spices or a pat of butter for a change. I've listed a few ideas below that you might try. The Confetti Bean Soup was listed a few weeks ago as a gift idea but I've received requests to reprint it and besides, you might want to mix up a batch to keep on hand for yourself.

I'm going to be writing about another cold weather favorite, Chili, in a few weeks. If you have a favorite Chili recipe that you would like to share with others send it to me in care of The Herald P.O. Box 769 before January 21. Keep warm!

CHEESEY POTATO-AND WILD RICE SOUP

1/2 cup uncooked wild rice
5 slices bacon
1/4 cup chopped onion
2 (10-3/4 ounce) cans cream of potato soup, undiluted
4 cups milk
8 ounces American cheese, cubed
Wash wild rice in 3 changes of hot water, drain. Cook the rice according to directions, omitting salt; set aside.

Cook bacon in Dutch oven until crisp; remove bacon, reserving 1 tablespoon of drippings in Dutch oven. Crumble bacon and set aside. Sauté onion in bacon drippings until tender. Add soup, milk, cheese, and rice, cook over medium heat until cheese melts, stirring constantly. Garnish individual servings with bacon. Yield: 9 cups.

HAM AND CHEESE CHOWDER

2 1/2 cups water
2 cups frozen hash brown potatoes
1 1/2 cups thinly sliced carrots
1/2 cup chopped green pepper
1/4 cup chopped sweet red pepper
2 cups chopped cooked ham
1 (17 ounce) can cream-style corn
1 (11 ounce) can Cheddar Cheese soup, undiluted
1/2 cup water
dash pepper

Combine first 5 ingredients in a Dutch oven; bring to boil. Cover, reduce heat and simmer 15 minutes or until vegetables are tender. Add ham and remaining ingredients; cook until thoroughly heated, stirring often. Yield: about 2 quarts.

CHICKEN BRUNSWICK STEW

10 cups water
1 large chicken
2 cups chopped onion
1 stalk celery, chopped
1 teaspoon Worcestershire Sauce
1/4 teaspoon hot sauce
8 cups broth
16 ounce package frozen lima beans
1 cup chopped onion
16 ounce package frozen corn salt and pepper
24 ounce can tomatoes

Cook the chicken in 10 cups water with 2 cups chopped onion, celery, hot sauce and Worcestershire sauce until done, about 1 1/2 hours. Remove chicken from broth reserving 8 cups. Remove chicken from bone. Return broth to medium heat along with lima beans and 1 cup chopped onion. Boil for about 30 minutes of until limas are tender. Add chicken, corn, salt and pepper to taste, and tomatoes. Heat to boiling then simmer about 30 minutes. If you don't have 8 cups of broth, you can use bouillon and water to make up the difference. If you would like to reduce the fat, when you remove the chicken from the broth, let the broth get cold then skim off the solidified fat before continuing with the recipe.

CORN CHOWDER
2 slices bacon, minced
1 small onion, chopped
4 cups diced potatoes
1 1/2 cup water
3 teaspoons salt
pepper to taste
1 No. 2 can corn
4 cups milk
3 tablespoons butter
4 tablespoons flour
1/4 cup water

From My Kitchen To Yours by Shearra Miller



Brown bacon slowly. Drain, except for 1 tablespoon grease to cook onion in, lightly. Add potatoes, water, salt and pepper. Cook until potatoes are tender. Add corn, milk and butter. Make a paste of flour and water and add to thicken soup. Simmer until heated through and thickened. Yield: 8 servings.

1 1/2 teaspoons chili powder, divided
1/2 teaspoon salt
dash black pepper
1/4 cup minced onion
2 tablespoons butter or margarine
2 cans (10 1/2 ounces) condensed tomato soup
2 soup cans of water

brown meat balls and onion in butter. Add soup, remaining 1/2 teaspoon chili powder, and water. Simmer about 5 minutes. Yield: 5 to 6 servings.

I am going to try to feature low-cost, economical recipes in the coming weeks. If you have any ideas or recipes to share with others, please send them to me at 403 W. Mountain Street.

Combine beef, 1 teaspoon chili powder, salt and pepper; shape into 24 small meat balls. In saucepan,

MEXICALI SOUP
1/2 pound ground beef

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