

Soup Recipes

Pea Soup

3 cups whole peas
3 cups split peas
2 gallons soft water or distilled water
*soak peas in water overnight

Drain peas and add the following:
4 cups cooked ham (removed from the shank)
2 potatoes, diced
2 med. onions, chopped
2 carrots, diced
Celery, diced
Salt to taste
*cook for 4 ½ hours
Makes 2 gallons

Potato Soup

11 cups boiling water
2 ¼ cups diced carrots
9 cups diced potatoes (or chunk hashbrown frozen potatoes may be substituted)
2 ¼ cups diced celery
4 ½ tsp salt
1 ¼ tsp pepper
1 1/3 cups chopped onion
1 ½ cups butter
1 1/3 cups flour
9 cups milk (not skim)
18 oz shredded cheddar cheese
4 ½ cups diced cooked ham

Add the carrots, potatoes, celery, onions, salt, and pepper to the boiling water. Cover and simmer for about 20-30 minutes until the vegetables have softened. DO NOT DRAIN. Add the ham to the vegetable mixture. In a separate saucepan combine butter, flour, and milk. Heat and stir continuously until the sauce is thickened. Remove from heat and stir in cheese until it is melted. Add this sauce to the vegetable and ham mixture. Heat the soup through on LOW temp, but DO NOT BOIL.

*Makes 2 gallons

Chili Soup

Brown and drain 4 lbs ground beef
Add: 4 cans tomato soup
4 cans chili or kidney beans
1 cup chopped onion
1 46 oz can tomato juice
4 tsp chili powder
5 cups water
*Makes 2 gallons

Chicken Soup

5 ½ cups cubed cooked chicken
Broth & liquid to make 2 gallons
4 cups chopped celery
1 2/3 cups onions
1 2/3 cups rice (uncooked regular)
4 diced carrots
2 pkg dry Lipton noodle soup
Soup base for 2 gallons (chicken base or bouillon cubes)
*Makes 2 gallons