



Vegetable Beef Soup

"Recipes from Ruttger's Bay Lake Lodge" Cookbook

3 quarts beef stock	2 cups peeled and diced potatoes
2 cups diced tomatoes in juice	2 cups chopped beef
1 cup chopped celery	1 cup corn
1 cup chopped onion	1 cup green beans
1 cup chopped carrots	1 bay leaf
3 cups shredded cabbage	¼ teaspoon pepper
	Salt to taste

In large saucepan, combine beef stock, tomatoes, celery, onion, carrots, cabbage, potatoes, beef, bay leaf, and pepper. Simmer for about 2 hours. Add corn and green beans and continue cooking until tender. Season to taste. Makes about 5 quarts.