

# Beef Vegetable Soup

Vegetable

Soups

H-11A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Beef stock		3 qt 3 cups		1 gal 3 qt 2 cups	1. Combine stock, beef, tomatoes, celery, onions, pepper, parsley flakes, and garlic powder. Bring to a boil.
Canned beef, undrained, fat removed OR	1 lb 10 oz	3 1/2 cups	13 oz	2 1/2 cups	
Raw ground beef (no more than 24% fat), browned and drained	1 lb 2 oz		2 lb 2 1/2 oz		
Canned tomatoes, with liquid, chopped	3 lb 3 oz	1 qt 2 cups	6 lb 6 oz	1 No. 10 can	
*Fresh celery, chopped	5 oz	1 1/4 cups	10 oz	2 1/2 cups	
*Onions, chopped OR	8 oz	1 1/4 cups 2 Tbsp	1 lb	2 3/4 cups	
Dehydrated onions		1/4 cup 3 Tbsp		3/4 cup 2 Tbsp	
Black pepper		1/2 tsp		1 tsp	
Parsley flakes		2 Tbsp		1/4 cup	
Garlic powder		1 Tbsp		2 Tbsp	
					2. Reduce heat and cover. Simmer for 20 minutes.
Whole-kernel corn, canned, liquid pack, drained OR	9 oz	1 1/2 cups	1 lb 1 1/2 oz	3 cups	3. Add corn, carrots, green beans, and green peas. (Frozen vegetables may be combined with canned vegetables.)  CCP Heat to 165 degrees F or higher for at least 15 seconds.
Frozen whole-kernel corn	9 oz	1 1/2 cups 2 Tbsp	1 lb 1 1/2 oz	3 1/4 cups	
Canned diced carrots, drained OR	9 oz	1 1/2 cups	1 lb 2 oz	3 cups	
Frozen sliced carrots	11 oz	2 1/2 cups	1 lb 6 oz	1 qt 1 cup	
Canned cut green beans, drained OR	8 oz	1 1/2 cups	15 oz	3 cups	
Frozen cut green beans	8 oz	1 3/4 cups	15 oz	3 1/2 cups	
Canned green peas, drained OR	9 oz	1 1/2 cups	1 lb 1 1/2 oz	3 cups	
Frozen green peas	10 oz	2 cups	1 lb 4 oz	1 qt	4. CCP Hold for hot service at 140 degrees F or higher.

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\*See Marketing Guide

<b>Marketing Guide</b>		
<b>Food as Purchased</b>	<b>For 25 Svgs</b>	<b>For 50 Svgs</b>
Celery	6 oz	12 oz
Mature onions	10 oz	1 lb 2 1/2 oz