

Hamburger Vegetable Soup St. John's Soup Kitchen Recipe



- 2 46 oz. cans V8 tomato vegetable juice
- 2 small cabbages, shredded
- 2 16-20 oz. packages mixed frozen vegetables (or use 8 cups chopped fresh vegetables)
- 2 packages dry onion soup mix
- 2 packages dry taco-seasoning mix
- 2 15-16 oz. cans red beans
- 2 lbs. hamburger
- 12-16 cups water

- Brown the hamburger and pour off accumulated fat.
- Place all ingredients in a large soup pot (12-14 quarts).
- Cover and simmer 45-60 minutes. Makes approximately 12 quarts.

The soup pots are stored in the center cabinet NW corner of the Fellowship Hall. Feel free to come and make the soup at Luther Memorial. When finished, place the soup pot in the refrigerator in the kitchen. The Hamburger Vegetable Soup Recipe is used every time, and will be picked up at Luther Memorial between 2 and 3 pm on the **last Tuesday each month**. The soup is delivered to the Soup Kitchen at St. Johns' Lutheran Church on Phinney Avenue.

Thank you for your stewardship and service to our community!