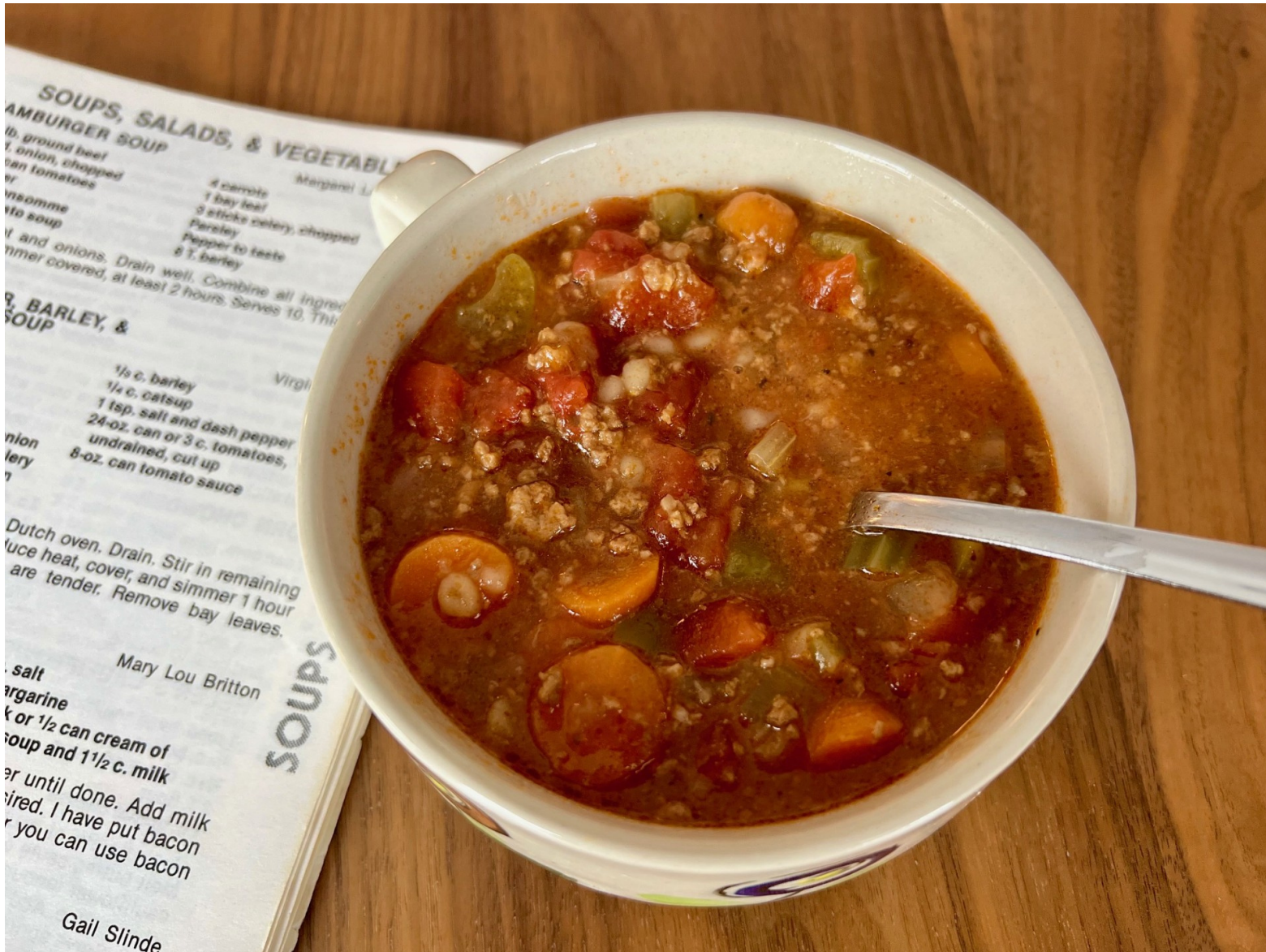


Hamburger, Barley, & Vegetable Soup

By Virginia Feist, from "The Joy of Sharing: Oak Valley A.L.C.W. Centennial Cookbook," published in 1985 by the Oak Valley American Lutheran Church Women in Velva, North Dakota.



Ingredients

- 2 bay leaves
- 1 ½ lbs. ground beef
- 6 c. water
- 3 beef bouillon cubes
- 2 c. sliced carrots
- 1 ½ c. coarsely chopped onion
- 1 ½ c. coarsely chopped celery
- ½ c. coarsely chopped green pepper
- 1/3 c. barley
- ¼ c. catsup
- 1 tsp. salt and dash pepper
- 24-oz. can or 3 c. tomatoes, undrained, cut up
- 8-oz. can tomato sauce

Directions

Brown ground beef in 5-quart Dutch oven. Drain.

Stir in remaining ingredients. Bring to a boil.

Reduce heat, cover, and simmer 1 hour or until vegetables and barley are tender. Remove bay leaves.

Makes 10 1 ½-cup servings.



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