



Recipe Ideas for Trinity Soup Kitchen

Please deliver soup (thawed, not frozen) to the Activities Center between 9-10:30am Saturday, January 7

Want to serve?

- Sign up using the VolunteerSpot link at <http://tfumc.org/missions#trinity>
- We will leave from the Activities Center Sunday, January 8 at 10:30am to go downtown and serve from 11am-3:30pm, returning around 4pm

Vegetable Beef Soup

#1 (Makes 5 gallons)

4 cans vegetable soup (#303 32 oz.can)

4 cans water

3-4 lbs. ground beef, cooked

2-3 lbs. rice or noodles, cooked

One 2-lb. can corn

One 2-lb. can green beans

Season with oregano, chili powder, bouillon base, salt and pepper. Add water to desired thickness.

#2 (Makes five gallons)

1/2 gallon concentrated broth (prepare before from stew meat, soup bones, etc.)

1 can #10 Veg-All (6 lb. 10 oz.)

2 cans Campbell's Vegetable Soup (32 oz. each)

One can stewed tomatoes, not drained (28 oz.)

3 lbs. elbow noodles, cooked

2-3 lbs. ground meat, cooked

Season with dried onions, bouillon, salt and pepper. Add water to desired thickness.

#3 (Makes one gallon)

1-1/2 lbs. ground beef, cooked

1 box elbow macaroni (16 oz.), cooked

1 box (2 packets) onion soup mix

3 cans mixed vegetables (16 oz. each), drained

3 cans tomato soup (condensed), do not add water

6 beef bouillon cubes dissolved in one cup water

Season with garlic powder, chili powder, salt and pepper.

For more information on making sandwiches and/or soup or helping work and/or serve in the kitchen, contact Becky Burnett at rsb1950@bellsouth.net.