

Hamburger Soup from Sharon Roseme

1 ½ lbs. ground beef
1 medium onion, chopped
1 large can tomatoes (diced)
3 cans consommé (I use onion soup)
2 cans water
4 carrots
2 bay leaves
4 stalks celery, diced, use leaves too
2 Tbl. fresh or dried parsley – I use more
1 ½ tsp. thyme
salt and pepper
I use a little tobasco, Worcestershire and a bit of soy sauce

In a large pot cook meat until it loses its pink color – scramble up.
Add all other ingredients. Bring to a boil and simmer 40 minutes.
You can add sliced cabbage in last few minutes.
I add burgundy wine.

Jane's Note: I assume that the carrots are sliced or diced.