

# Dave's Beef Vegetable Soup

/DVP

2/14/2010

- 6 c water
- 2 beef bouillon cubes
- 1 lb stew beef
- $\frac{1}{2}$  t black pepper
- $1\frac{1}{2}$  t salt
- 1 can whole kernel corn
- 1 can sweet peas
- 4 carrots
- 2 8oz. cans tomato sauce
- $\frac{1}{2}$  red pepper
- 2 med potatoes
- 2 stalk celery
- 1 med onion
- 1 garlic clove
- $\frac{1}{2}$  t Worcestershire sauce

Cut carrots in  $\frac{1}{4}$  " slices, ; beef in 1" cubes. Drain the water from the corn and peas into dutch oven, add the water, bouillon cubes, salt, pepper, beef, and carrots. Cover pot, bring to a boil, then simmer for one hour.

Slice onions, garlic, celery, and red pepper finely. Slice potates in  $\frac{3}{4}$ " chunks. Add everything but the corn and peas and simmer for 40 minutes. Add the corn and peas and simmer another 30 minutes, until all vegetables are at desired tenderness.

Makes 6 servings