

Grandpa's Famous Hamburger Soup!

At family get-togethers, our children always request this spirit-warming ground beef soup along with a fresh loaf of homemade bread and tall glasses of milk. This hamburger soup has robust flavor, plenty of fresh-tasting vegetables and is easy to make. –Barbara Brown, Janesville, Wisconsin

Grandma and Grandpa's house was my favorite place to be when I wasn't at home. There was always so much to do there, and they spoiled us to the bone. There really wasn't a dull moment. They never put a limit on how many of us grand kids could be there at once either, so it was usually something of a kid party on the weekends and all throughout the summer. Grandpa and Grandma both worked very hard their entire lives just so that they could enjoy this period of retirement the way that they wanted to.

Because neither of them worked anymore, they shared the duties around the house. When there was a big group of us there, Grandpa liked to make his famous hamburger soup.

It was just like this recipe from Spend with Pennies. He would make a huge pot of this in what seemed like just a few minutes. With a nice homemade bread to soak up the juices, we always filled right up on this dish.

Now I make it for my own kids, and they love it just the same.

Recipe and photo courtesy of Spend With Pennies.

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS, ENJOY ☐

Ingredients :

(8 oz) extra lean ground beef
(8 oz) uncooked ground turkey breast
1 cup finely chopped onions
2 carrots, coarse shredded
2 celery ribs, sliced
2 garlic cloves, minced
6 cups reduced sodium beef broth
2 (14-1/2 oz) cans diced tomatoes, undrained
1 tsp dried sage, crushed
1 tsp dried thyme, crushed
1/2 tsp dried rosemary, crushed
1/4 tsp salt
1/4 tsp ground black pepper
2 cups chopped potatoes
Fresh Sage, optional

Directions :

1. In a Dutch oven, combine beef, turkey, onion, carrot, celery, and garlic; cook until meat is brown and onion is tender.
2. Drain off fat. Stir beef broth, undrained tomatoes, dried sage, thyme, rosemary, salt, and pepper into beef mixture in Dutch oven. Bring to a boil; stir in potatoes. Reduce heat.
3. Cover and simmer for 10 to 15 minutes or until vegetables are tender. If desired, garnish with fresh sage.

NOTE :

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "