

Amy's Hearty Hamburger Soup

Here's what you'll need:

2 bottles of your favorite wine
2 pounds ground beef (browned and drained)
7 cups water
1 can beef broth
2 cans (14.5 oz) of your favorite stewed tomatoes (see "tricks of the trade" below, for my suggestion)
4 carrots (sliced)
1 onion (sliced, diced, rounds, or whatever you want)
4 medium sized potatoes (hearty chunks)
3 celery ribs (sliced)
1 can of lima beans (why? Because we like lima beans 😊)
1 can of corn
Salt and pepper to taste

Here's how you do it:

Pour a glass of your favorite wine, set it aside.

Get a large pot...and I mean *large*...this is going to make a big batch of soup.

To the pot, add:

Water

(take a sip of your wine)

Beef broth

(another sip of wine)

Add your tomatoes

(and...take another sip of wine...)

Toss in your potatoes, onion, carrots, celery, corn

(sip your wine)

Add the lima beans

Add the ground beef

A little salt and pepper as you see fit – See "tricks of the trade" below, for another seasoning idea)

A pinch or three of rosemary goes well in here too.

Let this soup simmer until the veggies are tender.

While you wait, sit down with someone you love, and drink the rest of your wine. Set the burner on low enough, and you can tap into your second bottle of wine 😊

Serve soup with fresh dinner rolls, or bread and butter. Prepare yourself for cozy goodness, by the spoonful.

Suggested dinner attire:

You're going to want to pull out the lounge pants and hoodie for this delightful evening. Maybe even a blanket to wrap around you!

Be ready to leave the dishes in the sink, because when you're done eating, you'll just want to kick back and relax.

Tricks of the trade:

I added a fair amount of Pampered Chef Southwest Seasoning to this soup, and it added a great heat. Not too spicy....just the right bite.

Great Value (Walmart) brand makes a terrific Tex Mex Fire Roasted diced tomato. This is what I used.

