

Hamburger Soup

Ree Drummond

- 2 ½ lbs ground chuck
- 3 cloves garlic –minced
- 2 stalks celery-diced
- 3 cups beef broth
- 1 large onion-diced
- 1 (14.5 oz) can of whole tomatoes
- 3 Tbsp tomato paste
- 2 tsp dried parsley flakes
- ½ tsp. ground oregano
- ½ tsp. Kosher salt
- ½ tsp. fresh ground black pepper
- ¼ tsp. cayenne pepper (or more to taste)
- 5 red potatoes-diced
- 4 carrots-peeled and sliced on the diagonal
- 1 green pepper- seeded and diced
- 1 red pepper- seeded and diced
- 1 yellow pepper-seeded and diced

In a large pot over medium high heat, brown meat, with garlic, onion and celery. Remove pot from heat and drain off fat.

Return the pot to heat and add beef stock, tomatoes (break and hand crush), tomato paste, parsley, oregano, salt, pepper, cayenne pepper, potatoes, carrots, and peppers.

Reduce heat, cover pot and simmer until potatoes are done, but not mushy.

The soup should be somewhat thick, but if you like it more soupy, add more broth and heat through. Taste and adjust seasonings as needed.