



## Chicken Noodle Soup in Crock Pot

Submitted by Pat Brouwer

- 5 cups hot water
- 2 Tb. chicken bouillon granules or 2 chicken bouillon cubes
- 1 46 oz. can chicken broth
- 2 cups cooked chicken, cut up
- 1 tsp. salt
- 4 cups "homestyle" noodles, uncooked (or can use Inn Maid medium egg noodles)
- $\frac{1}{3}$  cup thinly sliced celery, lightly pre-cooked in microwave
- $\frac{1}{3}$  cup chopped carrots

Dissolve bouillon in water. Pour into slow cooker. Add remaining ingredients. Mix well. Cover. Cook on low for 4-6 hours.



## 15 Bean and Ham Soup

Submitted by Bev Melichar

- 1 package 15 beans (dry)
- 1 ham hock
- 1½ cups cubed ham
- 1 can tomatoes
- 1 can chicken broth
- 1 can black beans
- 1 Tb. chili powder
- 1 Tb. lemon juice
- ½ tsp. garlic powder
- Salt and pepper to taste

Soak beans in water overnight. Drain. In Dutch oven or kettle, put beans in with two quarts of fresh water and ham hock. Bring to a boil and reduce heat. Simmer for 2 hours. Add remaining ingredients. Continue to cook on low for another hour.

Serves 16



## Loaded Potato Soup

Submitted by Nina May

- $\frac{2}{3}$  cup butter or margarine
- $\frac{2}{3}$  cup flour
- 1 tsp. salt
- $\frac{1}{2}$  tsp. pepper
- 6 cups milk
- 1 cup sour cream
- $\frac{1}{2}$  cup onion, finely chopped
- 5-6 large potatoes, boiled, peeled, and diced
- 1 lb. bacon that has been cut up, fried, and drained
- 1 cup cheddar cheese

Melt butter in a large pot. Add flour, salt, and pepper. Gradually add milk, and stir constantly until thick. Add the remaining ingredients and heat well. Note that this soup will stick easily!

Serves 10



**Hearty Soup**  
Submitted by Jan Harlow  
*Served at Extension Board Annual Meeting*

- 1 lb. sausage
- 1 cup chopped celery
- ½ cup chopped onion
- 1 can pork and beans
- 3 cans condensed minestrone soup, rinsed out with a little water
- 1 quart tomato juice, preferably home-canned
- 1 tsp. oregano
- ¼ tsp. garlic powder
- 1 Tb. Worcestershire sauce

In a large pot, brown sausage with celery and onion. Add the rest of the ingredients and heat until warm.

**Cook's Note:** When you rinse out the minestrone soup cans with water, you will have a total of about 1½ cups of water used for that that you add to the soup.



## Chicken & Noodle Soup

Submitted by Barb Morris

- 1 lb. boneless skinless chicken breast, cubed
- 5 $\frac{1}{3}$  cups water
- 2 $\frac{2}{3}$  cups onion, chopped
- 3 Tb. fresh parsley, snipped
- 3 Tb. chicken bouillon granules
- 2 tsp. crushed dried thyme
- 1 tsp. pepper
- 1 bay leaf
- 1 16 oz. package Ream's frozen egg noodles
- 2 $\frac{2}{3}$  cups sliced carrots
- 2 $\frac{2}{3}$  cups sliced celery
- 2 $\frac{1}{2}$  cups milk
- 1 $\frac{1}{3}$  cups frozen peas
- $\frac{1}{4}$  cup all-purpose flour

Place chicken cubes, water, onion, parsley, bouillon, thyme, pepper, and bay leaf in a large Dutch oven. Bring to boiling. Add noodles, carrots, celery. Return to boiling. Simmer, covered, for 20-25 minutes or until noodles are almost tender. Stir in 2 cups of milk and peas. Combine  $\frac{1}{2}$  cup milk and flour until smooth. Stir into noodle mixture. Cook and stir until thickened and bubbly.

Serves 12



## Chili

Submitted by Wilhelmina Burket

- 1-2 lbs. hamburger
- 1 large can of Brooks chili beans (mild)
- 2-3 cans diced tomatoes
- 1 onion, diced
- 1 small green bell pepper
- 1 Tb. chili powder
- ½ package taco seasoning mix
- Garlic, to taste
- Salt and pepper, to taste

Brown hamburger and drain it. Combine all ingredients in crockpot, adding water or tomato juice to fill crockpot. Cook on High for 2 hours or until bubbly, then cook on Low for about 6 hours more, or until ready to serve.

Serves 10-12

