

Southwestern Soup

4 cans Minestrone soup

2 cans Ranch beans

2 cans (28 oz.) diced (or crushed) tomatoes (whole peeled tomatoes work too, but cut them up before adding them to the soup)

2 large sweet onions

1 large bunch of celery, chopped

1 can whole kernel corn or 1 package frozen corn

2 packages frozen cut green beans

2 lbs. ground beef

1 tablespoon chili powder (more to taste)

Chop and sauté the onions and celery with the ground beef in a large skillet. While they're cooking, open the cans into a large crock pot or stock pot. Use a little water to get some extra "goodies" out of the cans. Mix in the corn and the green beans. When the ground beef is broken up and the celery and onions are soft, add them to the soup. Stir in the chili powder. Taste to see if you want to add in some herbs at this point. It's usually good with a teaspoon or so of a blend such as Herbamare. Let it simmer for several hours. Serve and enjoy!