



Start
Your Own
Soup
Group

SOUP NIGHT

RECIPES *for* CREATING COMMUNITY
AROUND A POT OF SOUP

Maggie Stuckey



Taco Soup

Serves 6–8

- 2 pounds ground beef
 - 3 (15-ounce) cans stewed tomatoes
 - 1 (15-ounce) can black beans, drained and rinsed
 - 1 (15-ounce) can navy beans, drained and rinsed
 - 1 (15-ounce) can kidney beans, drained and rinsed
 - 1 (15-ounce) can pinto beans, drained and rinsed
 - 1 (16-ounce) bag frozen corn
 - 4 celery stalks, chopped
 - 2 large onions, finely chopped
 - 2 packets taco seasoning
 - 2 teaspoons garlic powder
 - 2 teaspoons chili powder
 - 2 (15-ounce) cans beef broth
- Salt and freshly ground black pepper

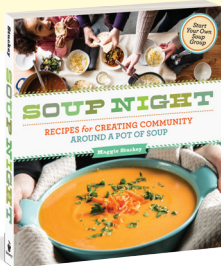
Garnishes

Grated cheddar cheese • Sour cream • Tortilla chips, lightly crushed • Sliced scallions • Sliced black olives

1. Brown the ground beef in a large soup pot over medium-high heat until thoroughly cooked; drain away any fat.

2. Add the tomatoes, all the beans, the corn, celery, onions, taco seasoning, garlic powder, chili powder, and broth, and simmer for 30 minutes. Season with salt and pepper to taste.

3. Set out the garnishes in bowls, and serve the soup hot.



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