



PIES & PLATES 10TH ANNIVERSARY SOUP CONTEST

Broccoli Cheese Soup

Prepared by: Valerie Colbert



1 1/2 cups water
1 cup grated or chopped broccoli
2 beef bullion cubes
2 Tablespoons grated onion
2 Tablespoons grated celery
1/2 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon chopped oregano
Combine all of the above ingredients and simmer about 30 minutes.

In a separate pan, add together and cook, stirring constantly, until mixture begins to thicken:

2 cups milk
2 Tablespoons butter
3 Tablespoons flour

Add all ingredients together and stir in 1-2 cups of shredded cheese in handfuls. Do not boil after adding cheese.

Note: Add more or less oregano and basil to your personal taste. Works well with other cheeses also (spicy cheeses give it some kick and are quite good) Using a combo of broccoli/cauliflower works well also.

Sauerkraut Soup

Prepared by: Sue Paquin



1 lb. smoked Polish sausage, cut into 1/2 in. pieces
5 med. potatoes (with or without skin), cubed
2 med. onions, chopped
2 carrots, cut into 1/4 in pieces
64 oz. chicken broth
1 (32 oz.) can sauerkraut, rinsed & drained
1 (6 oz.) can tomato paste

In a large saucepan or Dutch oven, combine sausage, potatoes, onions, carrots and chicken broth, bring to a boil. Reduce heat; cover and simmer for 30 minutes, or until potatoes are tender. Add sauerkraut and tomato paste; mix well. Return to a boil. Reduce heat; cover and simmer 30 minutes longer. If a thinner soup is desired, add additional water or chicken broth. (Chef T suggested sautéing the sausage first in order to render out some of the fat and increase the flavor of the broth.)

Yields 10-12 (1 cup) servings.

The medley of tomato, sauerkraut and smoked sausage gives this soup a savory, old world flavor. It's tangy taste and aroma is very inviting...

Grandma's Saturday Night Soup



Prepared by: Linda Abridello

1 cup pasta

2 cups tomato sauce

3 cloves garlic, chopped

1 Tablespoon oregano

1 teaspoon pepper

1/8 teaspoon sea salt

1/8 teaspoon olive oil

Parmesan cheese

Cook 1 cup of small pasta, drain some of the water.

Add: tomato sauce, garlic oregano, pepper, sea salt and olive oil.

Simmer 1/2 hour with all ingredients

Add grated parmesan cheese on top when serving