

# Hamburger Vegetable Soup



- 2 to 3 lbs hamburger
- 1 large onion, diced
- 1 12-oz bag frozen mixed vegetables
- ½ 16-oz bag frozen corn
- 1 15-oz can diced tomatoes
- 1 15-oz can crushed tomatoes
- 1 15-oz can tomato sauce
- 3 or 4 beef bouillon cubes
- 4 or 5 diced potatoes
- 1 2-oz onion soup mix package

Brown hamburger and onion in soup pot. Add remaining ingredients. Cover with water and simmer 1 to 1½ hours.

You may need to add more water. Salt and pepper to taste.

Recipe submitted by  
*Wendy Schutte*

Kearney Supply Department Manager



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