

Steak Soup By Hereford House

Yield: 1/2 Gallon

3/4 C. Butter, melted
1/2 lb. Onion, yellow, diced
3/4 lb. Flour
1-1/4 lb. Hamburger meat, cooked, drained
8 C. Water
2 T. Beef Base
1/4 C. Kitchen Bouquet
1/2 T. Seasoning Salt
1/2 T. Black Pepper
1/4 T. Thyme leaves, dried
1/8 T. Garlic powder
2 lbs. Mixed vegetables, IQF
1 lb. Cooked steak of your choice; cubed in 1 inch x 1 inch

Place the butter in a stockpot and add the onions. Cook until onions begin to caramelize or start to brown.

Add the flour and mix well. This will make a roux. Cook this while mixing for 2-3 minutes. Turn the heat down to medium.

Add the cooked hamburger meat, water, beef base, kitchen bouquet and seasoned salt. Cook for 20 minutes. Stir occasionally. Turn heat to high and let the soup come to a boil. Add the black pepper, thyme leaves and garlic powder. Continue to cook on high and continue stirring. The soup should start to thicken as it boils. If becomes too thick add a little water to it then adjust the seasonings. Once to the desired thickness and taste add the mixed vegetables to the soup. Turn heat to low and let the vegetables cook for 15 minutes. Remove the soup from the heat. Ad the cut steak to the soup and serve immediately. May refrigerate for up to 4-5 days. Enjoy!