

There is something so soothing about a bowl of soup.

Whether it is a hearty chowder that greets you on a cold night, or the chicken soup your mother always made you when you were sick, soup comforts us in a wonderful way.

All the soups in this cookbook are tried and true family favorites at our house. I hope you enjoy them as much as my family does.

## Creamy Clam Chowder

1 ½ Sticks Butter  
1 Large Onion, Diced  
2 Large Ribs of Celery, Sliced  
3 Carrots, Diced  
2 Cans Cream of Potato Soup  
3 Cans (6 ½ oz size) Minced Clams  
1 Qt Half & Half  
3 TBSP Cornstarch

Melt butter in large Dutch oven over medium heat. Add onion, celery, and carrots and sauté until tender. Add both cans of soup and 2 cans of minced clams with the juice. Drain remaining can, discarding juice and add clams to the soup mixture. Mix well over low heat. Add corn starch to 1 cup of the Half & Half and stir until it dissolves. Add remaining Half & Half to this mixture. Once the soup has warmed a bit, add the cornstarch mixture and continue cooking and stirring until thickened.

Makes 6 hearty servings.

## Mom's Potato Soup

10 to 12 Potatoes, Peeled and Diced  
1 Large Onion, Diced  
3 Cloves of Garlic, Diced  
8 Slices of Bacon, Cooked and Crumbled  
½ Stick of Butter  
1 Can of Evaporated Milk  
Garlic Salt, Salt, and Pepper to Taste

In large pot, cook potatoes, onion, and garlic in just enough water to ensure the ingredients are covered. Cook over medium heat for 40 minutes. When they are done, add all other ingredients and simmer for 10 minutes, stirring occasionally.

Makes 8 Servings and tastes just as good the next day!

## Chicken Noodle Soup

4 Skinless, Boneless Chicken Breasts, Cubed  
1 Onion, Diced  
2 Garlic Cloves, Diced  
3 Celery Ribs, Sliced  
3 Carrots, Sliced  
2 Cans of Chicken Broth  
½ Package or 2 Handfuls of Egg Noodles  
Salt and Pepper to Taste

In large pot, sauté chicken, onions, garlic, celery, and carrots until done. Cover this mixture with water and add the two cans of chicken broth. Bring to a rolling boil and add noodles. Simmer until the noodles are tender and season to taste.

Makes 6 servings.

## Mom's Vegetable Beef Soup

4 Beef Knuckle Bones  
2 Envelopes Onion Soup Mix  
2 Onions, Diced  
3 Garlic Cloves, Diced  
2 Cans of Kidney Beans  
1 Can of Diced Tomatoes  
3 Potatoes, Sliced  
2 Packages of Frozen Mixed Vegetables  
3 Ribs of Celery  
2 Cans of Beef Broth  
Salt, Pepper, and Garlic Salt to Taste

Add first 6 ingredients to large stock pot. Cover with water and cook over medium heat for 2 ½ hours. Remove bones from soup. Remove meat from the bones and add it to the soup. Discard the bones and add potatoes, mixed vegetables, and celery to soup. Continue to simmer for 15 minutes. Add beef broth and cook for ten more minutes. Season to taste before serving.

Makes 10 servings.

## Minestrone Soup

1 LB Ground Beef  
1 Onion, Diced  
2 Cans of Diced Tomato  
2 Cups of Shredded Cabbage  
2 Cans of Beef Broth  
1 Can of Dark Kidney Beans  
1 Can of Garbanzo Beans  
1 Can of Cut Green Beans  
1 Cup Macaroni, Cooked and Drained  
Fresh Grated Parmesan Cheese

In large pot or Dutch oven, brown ground beef with onion. Add tomatoes and cabbage. Cook until the cabbage is tender. Add beef broth, beans, and macaroni. Stir gently to combine. Simmer uncovered 3-5 minutes or until bubbly. Ladle into bowls and top with fresh grated parmesan cheese.

Makes 6 servings.

## Easy Cheesy Potato Soup

2 Cans of Chicken Broth  
1 Can of Evaporated Milk  
1 Onion Diced  
3 Cloves of Garlic, Minced  
1 TBSP Garlic Powder  
2 Cups of Frozen Shredded Potatoes  
1 Cup of Cheese  
½ Cup of Sour Cream  
Salt, Pepper, and Garlic Salt to Taste

In a large pot, bring chicken broth and milk to a boil. Reduce heat and add onion, garlic, garlic powder, and frozen potatoes to your liquid. Simmer over low heat for twenty-five minutes. Stir in sour cream and cheese and cook until the cheese is melted. Season to taste before serving.

Makes 4 servings.

## Taco Soup

1 LB Ground Beef  
1 Onion, Diced  
1 Envelope Taco Seasoning  
1 Can of Corn  
1 Small Can of Tomato Sauce  
1 Can of Diced Tomatoes  
2 Cans of Kidney Beans  
2 Cups of Water  
Cheddar Cheese  
Tortilla Chips

Brown the ground beef and onion. Add  $\frac{1}{2}$  of the taco seasoning mix to the meat. Combine the meat, corn, tomato sauce, tomatoes, and kidney beans in a large pot. Stir in water and remainder of the taco seasoning mix. Simmer for 2  $\frac{1}{2}$  hours. Ladle into bowls and top with cheddar cheese and crushed tortilla chips.

Makes 4 generous servings.

## Crab Chowder

2 TBSP Butter  
3 TBSP Onion, finely chopped  
2 Cloves of Garlic, minced  
1 TBSP Parsley, finely chopped  
1½ Cups of Crabmeat, chopped  
2 TBSP of Flour  
2 Cups of Chicken Broth  
1 Can of Sweet Corn, drained  
2 Cups of Cream  
1 TSP Garlic Powder  
Salt and Pepper to Taste

In a medium saucepan, melt the butter. Add the onion and garlic and cook slowly until golden. Add the crabmeat and parsley and cook over low heat stirring constantly, about 4 minutes. Add the flour, stir to blend and cook for 3 minutes more. Stir in the chicken broth and corn and simmer gently for 20 minutes.  
**KEEP PANPARTIALLY COVERED.** Add the cream and garlic powder. Heat & add salt and pepper to taste.

Makes 4 Servings.

## Tortilla Soup

2 ½ Cans of Chicken Broth  
½ Stick of Butter  
1 Medium Onion, Pureed  
4 Garlic Gloves, Puree with Onion  
4 TBSP Fresh Chives, Chopped  
1½ cups tortilla chips, ground to a powder  
1 TPBS Flour  
¼ Cup of Whipping Cream  
1 Cup Grated Monterey Jack Cheese  
1 Cup Grated Cheddar Cheese  
2 TSP Chili Powder  
2 TSP Ground Cumin  
crushed tortilla chips

Bring broth to a boil in small saucepan over medium heat. Melt butter in a medium pan and add the onion and garlic. Sauté for about 4 minutes. Reserve 2 TBSP of chives for garnish. Add chives and pulverized tortilla chips to pan and sauté' 2 minutes. Reduce heat to low. Sprinkle in flour and stir mixture for 2 minutes.

Stir chicken broth into tortilla mixture. Cover and bring to a boil. Reduce heat. Stir in whipping cream. Add grated jack & cheddar cheese and stir until cheese is melted. Add chili powder and cumin. Season to taste with salt and pepper.

Ladle into bowls. Sprinkle each with diced tomato, chives, crushed tortilla chips, sour cream and or avocado. You can also add cooked chicken, if desired.

## Cheesy Cheddar Soup

1/3 Cup Carrots, chopped  
1/3 Cup Celery, chopped  
1 Cup Green Onions, chopped  
4 Cloves of Garlic, minced  
2 Cups Water  
1 White Onion, chopped  
1/2 Cup of Butter  
1 Cup Flour  
4 Cups Milk  
4 Cups of Chicken Broth  
1 Jar of *Kraft Cheese Whiz* spread  
1/4 TSP cayenne pepper  
1 TBSP prepared mustard  
1 TSP Garlic Powder  
Salt and Pepper to Taste

Boil carrot, celery, garlic, and green onions in 2 cups of water for 5 minutes. Sauté the white onion in butter. Add flour and blend well.

Boil milk and chicken broth. Stir briskly into white onion mixture with a wire whisk. Add cheese, salt, pepper, garlic powder, and cayenne. Stir in mustard and the boiled vegetables, including the water in which they were cooked. Bring to a boil and serve immediately.

Makes 8 servings.

## Creamy Brussels Sprouts Soup

2 TBSP of Butter  
1 Onion Diced  
3 Slices of Bacon, chopped  
3 Ribs of Celery Sliced  
1 lb of Fresh Brussels Sprouts, halved  
2 Potatoes, peeled and diced  
1 Cup Chicken Broth  
3 Cups of Evaporated Milk  
Salt and Ground Pepper  
¼ Cup of Cream

Melt butter in a large pan and add the onion and bacon and sauté for 4-5 minutes. Stir in the celery, Brussels sprouts and potatoes. Cook for 2-3 minutes.

Add stock, and bring to a boil. Cover and simmer for 25-30 minutes, or until vegetables are tender. Purée and return to cleaned pan.

Stir in milk and season to taste. Bring to a boil, stirring occasionally. Add extra stock, to thin, if necessary. Stir in cream and serve. You can garnish by sprinkling crumbled bacon bits over the top of the soup.

Makes 6 Servings.

## Creamy Pumpkin Soup

1 Can of Chicken Broth  
2 Carrots  
1 Onion  
1/2 TSP Baking Soda  
1/8 TSP Pepper  
Pinch of Salt  
16oz pumpkin (fresh or canned)  
2 Cups of Half N Half  
¼ Cup of Sour Cream  
1 TSP Cinnamon

Chop up the carrots and onion. Place in a large soup pot and mix together the broth, carrots, onion, baking soda, pepper and salt. Simmer for 15 minutes.

Mix in the pumpkin and half and half, and simmer another 10 minutes. Serve and top with a dollop of sour cream and a dash of cinnamon.

Makes 6 servings.

## Zucchini Soup

2 Onions, Diced  
4 Cups of Zucchini, Sliced  
4 Cups of Chicken Broth  
1 ½ TBSP Vinegar  
3 Cloves of Garlic, minced  
1 Potato, sliced  
Salt and Pepper to taste

Combine all ingredients in a large soup bowl and bring to a boil. Reduce heat and simmer for 30 minutes. Place soup in a blender or food processor and puree to creamy consistency. Can be served hot with Parmesan cheese sprinkled over the top or chill and serve cold.

Makes 6 servings.

## Tomato Bisque

3 TBSP Butter  
2 TBSP Olive Oil  
1 Onion, diced  
5 Cloves of Garlic, minced  
4 TBSP Fresh Basil, chopped fine  
4 Cups of Chicken Broth  
1 Cup of Flour  
2 Cups of Italian Plum tomatoes, peeled and diced  
2 TBSP Tomato Paste  
½ TSP Thyme  
Salt and pepper to taste

Sauté until onions are translucent in olive oil and butter. Add garlic and sauté until tender. Add seasonings, tomatoes, paste, and most of the chicken broth saving about 1/2 cup to make a roux with the flour to be added near end of cooking. Simmer for 20 minutes.

Make a roux with reserved chicken broth, adding flour to thicken. Then puree in blender. Cook 15 minutes longer.

Makes 8 servings

## Easy Mushroom Soup

1 Bag of Bowtie Pasta  
1/2 Stick of Butter  
1 Cup of Milk  
1 Cup of Chicken Broth  
½ TSP Garlic Salt  
Pepper to taste  
2 Cans of Cream of Mushroom Soup

Cook the pasta according to the package directions and drain. Combine all ingredients with cooked pasta in a medium sauce pan and bring to a boil. Reduce heat and simmer for ten minutes.

Makes 4 servings.

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*Lori Ann*