

Holly Days



Bazaar

ST. JOHN'S CHURCH - SAVANNAH

Holly Days Bazaar Vegetable Soup

2 lbs ground beef 2 tsp salt
1 medium onion, minced 2 tsp black pepper
2 green peppers, minced 32 oz diced tomatoes
1 zucchini, diced 3 stalks celery, diced
2 bay leaves
3 c. beef broth 6 c water
Frozen vegetables such as mixed veggies, green beans, lima beans, corn (pick 3)

Brown ground beef in large pot; drain off fat. Add peppers, onions, zucchini, and celery, cook 5-10 minutes. Add remaining ingredients and cook over low heat for an hour or more. Stir often to prevent scalding at the bottom of the pot. Remove bay leaves.

For freezing: Place pot of soup in sink, surround with ice, and stir occasionally until soup is room temperature. Can be double-bagged in regular ziplock bags for your freezer racks.

Please bring donations to Cramner Hall.

Holly Days Bazaar Chili

2 lbs ground beef 2 tsp salt
1 large onion, minced 2 tsp black pepper
2 green peppers, minced 32 oz diced tomatoes
4 tbsp chili powder 16 oz tomato sauce
2 tsp ground cumin 32 oz red kidney beans or black beans, with juice

Brown ground beef in large pot and drain off fat. Add remaining ingredients to beef and cook over low heat for an hour or more. Stir often to prevent scalding at the bottom of the pot.

For freezing: Place pot of soup in sink, surround with ice, and stir occasionally until soup is room temperature. Can be double-bagged in regular ziplock bags for your freezer racks.

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