



## *Favorite Recipes, From our Family to Yours*

**Melissa's BBQ Beef:** This is a fast dinner option that's sure to please!

- 1 can (28 oz.) R Farm canned beef
- 6 ounces of regular cola
- ½ cup of BBQ sauce (add more to taste)

Drain broth from canned beef and reserve for soup if desired. Stir beef, sauce and cola together in a saucepan. Simmer until warm. Serve on a bun, with pickles if desired.

**Beef & Noodles:** This is a Rupp family favorite!

- 1 can (28 oz.) R Farm canned beef
- 1/3 cup butter or margarine
- 1 bag (14 oz.) egg noodles, cooked
- ½ lb. Velveeta cheese
- 1 can of cream of celery or cream of mushroom soup
- ½ cup of milk
- Chopped onion (optional)

Stir ingredients together in a saucepan and simmer on low for 15-20 minutes, stirring frequently so cheese does not stick or burn. Add salt and pepper to taste. This recipe is also great in the crockpot. Stir ingredients together and cook on low for 2-3 hours.

**Beef, Noodle & Vegetable Soup:** Tastes like it simmered all day, but it only takes 25 minutes! Recipe courtesy of Mary Scranton, Ney, Ohio.

- 1 can (28 oz.) R Farm canned beef
- 5 cups of water
- 1 envelope of onion soup mix
- 1 envelope of vegetable soup mix
- ¼ teaspoon minced garlic or garlic powder
- ½ teaspoon celery salt or ½ cup sliced celery
- 2 cups of frozen mixed vegetables (optional)
- 1.5 cups of V-8 juice
- 8 oz. package of your choice of noodles
- Salt and pepper to taste

Place everything except the V-8 juice and noodles in a covered, 6-quart kettle and bring to a boil. Add the noodles and reduce heat to a simmer until noodles are tender (approximately 20 minutes). Add V-8 juice, stir and serve. This is a thick soup that pairs well with crackers or crusty bread. It can also be served over mashed potatoes. If you prefer a thinner soup, add more beef broth. Makes 6-8 servings.