**Old Fashioned Beef Soup**

Yields: About 3 quarts

Serves: 10-12

Ingredients

2 tablespoons high-heat oil, divided

1 pound ground beef

2 cups diced carrots

2 cups diced onions

2 cups diced celery

1 tablespoon minced garlic

1-1/2 teaspoons ground dried rosemary

1 tablespoon dried thyme

1 bay leaf

Salt and pepper to taste

1/2-pound red potatoes chopped

1 (14-ounce) can crushed tomatoes

5 cups beef broth

4 ounces of frozen sweet corn

4 ounces of frozen peas

1 tablespoon chopped fresh parsley

Hot sauce, to taste

Directions

Heat 1 tablespoon oil in a large skillet over medium heat. Sauté beef until cooked through; drain if necessary. In large soup pot, heat remaining oil over medium heat. Add carrots, onions, celery, garlic, rosemary, thyme, bay leaf, salt, and pepper. Cook until soft, 7-10 minutes. Stir in cooked beef, potatoes, tomatoes, and broth. Bring to a boil. Reduce to a simmer and cook until potatoes are tender, about 30 minutes.

When potatoes are cooked, stir in corn, peas, parsley, and hot sauce. Heat through.

Enjoy!