

John Elway's Hamburger Soup

This recipe comes from "The NFL Family Cookbook" and serves 8-10. Serve with a green salad and warm bread.

Ingredients

- 2 medium onions, chopped
- 1 garlic clove, minced
- 2 tablespoons olive, vegetable oil or butter
- 3 pounds ground beef
- 3 (14 1/2 ounce) cans beef stock
- 1 (28-ounce) can diced tomatoes with green chiles
- 1 (15-ounce) can tomato sauce
- 1 cup diced unpeeled potatoes
- 1 cup diced peeled carrots
- 1 cup diced celery
- 1 cup dry red wine
- 1/2 teaspoon dried basil
- 1 (14 1/2-ounce) can French-style green beans
- 1 tablespoon chopped parsley
- Salt and pepper

Directions

Sauté onions and garlic in oil in large stockpot until softened. Set aside.

Brown ground beef. Drain fat and add meat to onions and garlic.

Add stock, tomatoes with chiles, tomato sauce, potatoes, carrots, celery, wine and basil; simmer until vegetables are tender, about 45 minutes. Add green beans and parsley; simmer 15 minutes. Season with salt and pepper to taste.