

One Pot Meal

Georgia Nut Butter Soup (serves 4)

- 3 celery stalks, chopped
- 1 carrot, chopped
- 1 small onion, chopped
- 2 tbsp margarine
- ¾ cups peanut butter
- 10 oz. can cream of chicken soup
- 1 soup can of milk
- 1 soup can of water

Sauté celery, onion, and carrot in margarine until soft. Add peanut butter and stir until mixed. Add the soup, milk, and water. Stir well. Cook until all is mixed well and hot.

Sloppy Joes (serves 12)

- 3 lbs ground beef
- 3 tbsp instant minced onion
- 9 tbsp Worcestershire sauce
- ¾ cup brown sugar
- 3 (8 oz) cans tomato sauce
- 12 hamburger buns

Brown ground beef in a large pot. Drain. Add remaining ingredients and simmer, uncovered, for 15 minutes. Serve over hamburger buns.

Quick Spanish Beef and Rice (serves 8)

- 2 lbs ground beef
- 3 cups Minute Rice
- 2 (8oz) cans tomato sauce
- 2 tsp prepared mustard
- salt and pepper to taste
- 3 cups water

Brown ground beef and drain grease. Add rice, stirring over high heat until browned. Add tomato sauce and remaining ingredients, mixing well. Bring quickly to a boil. Simmer 10 minutes.

Hot Dog Soup (serves 12)

- 2 lbs hot dogs
- ½ cup onion
- 2 cups celery, sliced

- 2 cans beef broth
- 2 cans Beans With Bacon soup
- 2 cans stewed tomatoes
- 2 cans green beans, drained

Brown onion, hot dog, and celery. Add rest of ingredients. Bring to a boil then simmer 10 minutes.

Campers Stew (serves 16)

- 4 lbs lean ground beef
- 4 (12 oz.) jars beef gravy
- 2 (8 oz) spaghetti sauce with mushrooms
- 2 (16 oz) cans mixed vegetables of your choice
- 2 (16 oz) cans white potatoes, drained
- 2 tbsp instant minced onions

Brown 1/2 of ground beef in each of two large pots. Drain. Stir in half of the remaining ingredients in each pot and heat until bubbly hot.

Vegetarian Chili (serves 6)

- 1 cup uncooked white rice
- 1 (6 oz.) tomato paste
- 1 cube Knorr Vegetarian Bouillon
- 2 (12 oz.) cans kidney beans
- 1 tbsp instant minced onion
- 1 small bag fresh baby carrots
- 2 small zucchini, sliced
- 1 (11 oz) Niblets corn
- 1 tbsp chili powder
- 4 cups water

Place all ingredients into pot except for rice. Bring just to a boil. Add rice and reduce heat. Simmer over low heat about 20 minutes or until rice and carrots are done.

Bags of Gold (serves 12)

- 2 or 3 tubes of refrigerated biscuits
- 4 cans tomato soup, undiluted
- 1 lb American cheese cut into 1/2" cubes

Divide each biscuit into 3 parts. Roll each piece of dough around a cube of cheese. Drop the cheese dumplings into hot tomato soup. (Dilute soup with 1/2 soup can of water.) Cover tightly and cook slowly until dumplings are cooked, 15 – 20 minutes. Do not lift lid during cooking time! Serve dumplings with leftover soup as sauce.