**PRACTICAL LAB TEST: AUTUMN SOUP**

**1 RECIPE PER 2-3 PEOPLE**

**\*\*\* THIS IS A TEST. THERE IS NO TALKING TO OTHER PARTNERS OR ASKING THE TEACHER QUESTIONS\*\*\***

**Ingredients:**

50 mL ground beef

¼ onion, diced

½ carrot, diced

½ celery stalk, diced

1 garlic clove, minced

½ potato, diced

125 mL diced canned tomatoes

375 mL hot water

10 mL beef bouillon powder

1 mL dried basil

1 mL dried oregano

Pepper to taste

**Directions**:

1. Prepare vegetables: wash, peel, and cut according to directions above; peel and mince the garlic.
2. Meanwhile, in a large saucepan, over medium heat, lightly brown ground beef. Add onions, celery, carrots, potatoes and garlic. Continue to cook, stirring often with a wooden spoon for about 3-5 minutes.
3. Add beef bouillon to hot water and stir to dissolve.
4. Add prepared beef stock, diced canned tomatoes and seasoning to vegetable-beef mixture and bring to a boil.
5. Reduce heat to medium-low and simmer for about 15 minutes or until vegetables are tender when tested.
6. Serve in a soup bowl and enjoy.

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