



## BEEF VEGETABLE SOUP

- 2 1/2 Pounds Beef Shank Bone
- 1 Teaspoon Salt
- 1 Onion, Sliced
- 1 Carrot, Sliced
- 1 Bay Leaf
- 12 Peppercorns
- 1 Quart Mixed Cut Vegetables (Potatoes, Onions, Green Beans, Turnips, Etc)

### DIRECTIONS

1. Simmer meaty bones in 2 1/2 quarts of water with salt and seasoning for 3 to 4 hours.
2. Remove bones, skim fat.
3. Add vegetables and diced meat from the bone.
4. Adjust seasonings.
5. Cook until tender.