



Recipe received by Joe from John Fadden, November 2018

**= variation .01 for vegetarian*

Corn Soup

2 tbs butter

1-2 tbs olive oil

1 carrot sliced

1 med. onion (chopped)

½ pound ground beef

**= substitute ½ lb veggie burger patties*

1 large can of hominy or 2 small cans

1 can of dark red kidney beans

- Melt butter and add olive oil to combine, add chopped onions, sauté until soft,
- add ground beef and cook until no longer pink.
**=grill the veggie burgers (or broil) to final flavor;keep separate from liquid*
- Add carrots and (enough water to cover beef mixture).
(=32oz of vegetarian bouillon)*
- Simmer until carrot is cooked, about 5-10 minutes.
Add corn & kidney beans and season with salt & pepper as you like. Heat soup until almost boiling or temperature is to your liking.
- **= Cut the veggie burgers in chunks; add to soup just before serving but heated through*

Note: I use 90/10 ground beef so there is no need to drain fat.