

Recipe: BBQ Hamburger Soup

Yields: 8-12 SERVINGS Cook Time: 45 mins

TAPE & TAKE Recipe

Ingredients:

- 1 pound ground beef • 1 cup brown sugar bbq sauce • 4 cups beef broth
- 2 (15 oz) can seasoned black beans, drained • 1 (14.5oz) can sliced carrots, drained
- 1 (15.25oz) can yellow corn, drained • 1 (15oz) can green peas, drained
- 1 (24 oz) can pasta sauce • 1 tablespoon Tailgaors Spice (or your favorite spice blend)
- 2 tablespoons garlic powder • 4 tablespoons olive oil • 2 cups dry macaroni

Directions:

In a large stock pot, heat olive oil over medium heat. Add beef and season with garlic power and Tailgators seasoning. If you can't find tailgators seasoning use your favorite seasoning



Brown meat and drain grease if nessasary. Pour in pasta sauce and beef broth.

Stir and bring to a boil. Reduce to a simmer and add in peas, corn, carrots and beans.
Simmer 10 mins. Add dry pasta, Simmer on medium, stirring occasaily, for 25 miutes or until pasta is cooked.
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Recipe: BBQ Hamburger Soup

Yields: 8-12 servings Reheat/Cook Time: 20 / 30 minutes

TAPE & TAKE Recipe

Made with love by: _____

To Reheat Entire Pot:

Pour soup into large pot. Turn heat on meduim low heat.
Heat for 20-30 minutes or until hot.

To Reheat a serving:

Pour 1-2 cups of soup into a bowl.
Reheat in microwave for 1-2 minutes



If you cook the pasta in the soup the soup will get thicker the longer it sits, or if placed into the fridge. Just add a little water before re-heating & serving leftovers. If soup is too thick after cooking, add 1 cup of water and stir well.