

BBQ HAMBURGER SOUP

INGREDIENTS

- 1 pound ground beef
- 1 cup brown sugar bbq sauce
- 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
- 4 cups beef broth
- 1 (24 oz) can pasta sauce
- 1 tablespoon Tailgators Spice or Steak Seasoning
- 2 tablespoons garlic powder
- 4 tablespoons olive oil
- 2 cups dry macaroni

INGREDIENTS

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

Brown meat and drain grease if necessary.

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. Stir Well.

Stir in BBQ sauce.

Let simmer 10 minutes.

Set heat to medium and add in dry pasta.

Cook, stirring occasionally, for 25 minutes or until pasta is cooked.

PREP TIME: 15M - COOK TIME: 45M - TOTAL TIME: 1H

YIELD: 8-12 SERVINGS

