Soup Recipes

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| Red Beans and Rice  <https://www.seriouseats.com/recipes/2017/05/new-orleans-style-red-beans-rice-recipe.html>  Sausage  Beans  Rice  Cayenne Pepper  Mix Sausage and Garlic in Pot |
| Delicious Ham and Potato Soup  <http://allrecipes.com/recipe/56927/delicious-ham-and-potato-soup/print/?recipeType=Recipe&servings=8&isMetric=false>  *Recipe By:*ELLIE11  "This is a delicious recipe for ham and potato soup that a friend gave to me. It is very easy and the great thing about it is that you can add additional ingredients, more ham, potatoes, etc and it still turns out great."  Ingredients   * 3 1/2 cups peeled and diced potatoes * 1/3 cup diced celery * 1/3 cup finely chopped onion * 3/4 cup diced cooked ham * 3 1/4 cups water * 2 tablespoons chicken bouillon granules * 1/2 teaspoon salt, or to taste * 1 teaspoon ground white or black pepper, or to taste * 5 tablespoons butter * 5 tablespoons all-purpose flour * 2 cups milk   Directions   1. Heat Onions and Butter in Stockpot. 2. Combine the potatoes, celery, onion, ham and water in a stockpot. Bring to a boil, then cook over medium heat until potatoes are tender, about 10 to 15 minutes. Stir in the chicken bouillon, salt and pepper. 3. In a separate saucepan, melt butter over medium-low heat. Whisk in flour with a fork, and cook, stirring constantly until thick, about 1 minute. Slowly stir in milk as not to allow lumps to form until all of the milk has been added. Continue stirring over medium-low heat until thick, 4 to 5 minutes. 4. Stir the milk mixture into the stockpot, and cook soup until potatoes are soft. Serve immediately. |
| Sausage and Potato Soup  <http://www.myrecipes.com/recipe/zuppa-toscana> Ingredients1 pound Italian sausage (spicy)  * 4-6 russet potatoes, cut into bite-sized cubes * 1 onion, chopped * 2 tablespoons garlic, minced * 32 ounces chicken broth * 1/2 bunch kale (or swiss chard), destemmed and cut/torn into bite-sized pieces * 1 cup heavy whipping cream * 2 tablespoons flour * Salt and pepper to taste * Cayenne pepper to taste * 1/4 cup bacon, cooked and chopped  How to Make It **Step 1**  Brown sausage links in a sauté pan.  **Step 2**  Cut links in half lengthwise, then cut slices.  **Step 3**  Place sausage, chicken broth, garlic, potatoes and onion in slow cooker. Add just enough water to cover the vegetables and meat.  **Step 4**  Cook on high 3-4 hours (low 5-6 hours) until potatoes are soft.  Step 5  **30 minutes before serving:**  Step 6  Mix flour into cream removing lumps.  Step 7  Add cream and kale to the crock pot, stir.  Step 8  Cook on high 30 minutes or until broth thickens slightly.  Step 9  Add salt, pepper, and cayenne to taste.  Step 10  Top with bacon immediately before serving. |
| Broccoli and Cheese Soup  <https://www.spendwithpennies.com/20-minute-broccoli-cheese-soup/>  **iNGREDIENTS:**  Report this ad  [https://d2cgumzzqhgmdu.cloudfront.net/assets/small-dd798fdf2451742a7f2a814cbed52a99fedef028b8a1ced99c1e856a2206286c.png](http://www.mediavine.com/)   * 1 tablespoon butter * 1 small onion , diced * 1 cup diced carrots * 3 cups fresh broccoli * 2 cups chicken broth * 1/2 teaspoon each thyme and garlic powder * salt & pepper to taste * 2 tablespoons flour * 1 1/2 cups light cream * 1 cup sharp cheddar cheese * 1/3 cup fresh parmesan cheese   **Directions:**   1. In a large saucepan, cook butter, onion and carrots over medium heat until onion softens (about 3 minutes). Add chicken broth, broccoli and seasonings. Simmer until broccoli is softened, about 8 minutes. 2. Remove 1 cup of vegetables, coarsely chop and set aside. Using an immersion blender, blend remaining vegetables and broth. 3. Place flour in a small bowl. Add in cream a little at a time stirring until smooth. Bring blended vegetable mixture to a boil and whisk in cream mixture. Continue whisking until thick and bubbly, about 3-4 minutes. 4. Remove from heat, stir in cheeses & reserved chopped vegetables and serve immediately.  |  |  | | --- | --- | | READY IN:  30mins | SERVES:  8 | | UNITS:  US | |  INGREDIENTSNutrition  * **1⁄3cup chopped**[**onion**](http://www.geniuskitchen.com/about/onion-148) * **1⁄3cup chopped**[**celery**](http://www.geniuskitchen.com/about/celery-216) * **2tablespoons**[**butter**](http://www.geniuskitchen.com/about/butter-141)**or 2 tablespoons**[**margarine**](http://www.geniuskitchen.com/about/margarine-421) * **1⁄4cup**[**flour**](http://www.geniuskitchen.com/about/flour-64) * **4cups diced peeled**[**potatoes**](http://www.geniuskitchen.com/about/potato-106) * **2 1⁄2cups chopped**[**broccoli**](http://www.geniuskitchen.com/about/broccoli-206)**, steamed until crisp tender** * **3cups**[**chicken broth**](http://www.geniuskitchen.com/about/broth-154) * **2cups shredded**[**cheddar cheese**](http://www.geniuskitchen.com/about/cheddar-cheese-564) * **2cups**[**skim milk**](http://www.geniuskitchen.com/about/milk-360) * **1⁄4teaspoon**[**pepper**](http://www.geniuskitchen.com/about/pepper-337) * **1dash**[**paprika**](http://www.geniuskitchen.com/about/paprika-335) * [**salt**](http://www.geniuskitchen.com/about/salt-359) * **minced**[**fresh parsley**](http://www.geniuskitchen.com/about/parsley-171)**, if desired**  DIRECTIONS  1. In a large saucepan, saute onion and celery in butter over medium heat until tender. 2. Add flour, pepper, salt, and paprika and stir until smooth. 3. Add broth, milk, and potatoes, stirring constantly until it boils and thickens. 4. Reduce heat; cover and simmer for 10-15 minutes or until potatoes are tender. 5. Stir in cheese and cooked broccoli and cook over low until cheese is melted and soup is heated through. 6. Sprinkle individual servings with parsley if desired.   <http://www.geniuskitchen.com/recipe/broccoli-cheese-and-potato-soup-139511> |
| Caldo De Res  <https://app.pluralsight.com/player?course=sql-server-2012-querying-pt1&author=christopher-harrison&name=sql-server-2012-querying-pt1-m08&clip=4&mode=live> Ingredients 2 h 30 m[8 servings234 cals](http://allrecipes.com/recipe/85055/caldo-de-res-mexican-beef-soup/) On Sale What's on sale near you.     * 2 pounds beef shank, with bone * 1 tablespoon vegetable oil * 2 teaspoons salt * 2 teaspoons ground black pepper   **Great Value Pure Ground Black Pepper, 3 oz**  In Stores Only  [See Everyday Low Price](http://www.walmart.com/ip/Great-Value-Pure-Ground-Black-Pepper-3-oz/44662573)  ADVERTISEMENT   * 1 onion, chopped * 1 (14.5 ounce) can diced tomatoes * 3 cups beef broth * 4 cups water * 2 medium carrot, coarsely chopped * 1/4 cup chopped fresh cilantro * 1 potato, quartered (optional) * 2 ears corn, husked and cut into thirds * 2 chayotes, quartered (optional) * 1 medium head cabbage, cored and cut into wedges * 1/4 cup sliced pickled jalapenos * 1/4 cup finely chopped onion * 1 cup chopped fresh cilantro * 2 limes, cut into wedges * 4 radishes, quartered * Add all ingredients to list  Directions [Print](http://allrecipes.com/recipe/85055/caldo-de-res-mexican-beef-soup/print/?recipeType=Recipe&servings=8)   * Prep   30 m   * Cook   2 h   * Ready In   2 h 30 m   1. Cut the meat from the beef bones into about 1/2 inch pieces, leaving some on the bones. 2. Heat a heavy soup pot over medium-high heat until very hot. Add the oil, tilting the pan to coat the bottom. Add the meat and bones, and season with salt and pepper. Cook and stir until thoroughly browned. 3. Add 1 onion, and cook until onion is also lightly browned. Stir in the tomatoes and broth. The liquid should cover the bones by 1/2 inch. If not, add enough water to compensate. Reduce heat to low, and simmer for 1 hour with the lid on loosely. If meat is not tender, continue cooking for another 10 minutes or so. 4. Pour in the water, and return to a simmer. Add the carrot and 1/4 cup cilantro, and cook for 10 minutes, then stir in the potato, corn and chayote. Simmer until vegetables are tender. Push the cabbage wedges into the soup, and cook for about 10 more minutes. 5. Ladle soup into large bowls, including meat vegetables and bones. Garnish with jalapenos, minced onion, and additional cilantro. Squeeze lime juice over all, and serve with radishes. |
| Bratwurst Soup  100 made it  |  38 reviews  [Barry Heuser](http://allrecipes.com/cook/barry/)7  Recipe by:Barry Heuser  "This is a hearty, filling, cold-weather soup that makes a meal served with a crusty bread and light salad. The soup is just not the same if the brats are not grilled."  [Save](http://allrecipes.com/recipe/234757/bratwurst-soup/?internalSource=hub%20recipe&referringId=675&referringContentType=recipe%20hub&clickId=cardslot%2028)  [I Made ItRate itShare](http://allrecipes.com/recipe/234757/bratwurst-soup/?internalSource=hub%20recipe&referringId=675&referringContentType=recipe%20hub&clickId=cardslot%2028)[Print](http://allrecipes.com/recipe/234757/bratwurst-soup/print/?recipeType=Recipe&servings=12)  Ingredients  1 h 20 m[12 servings334 cals](http://allrecipes.com/recipe/234757/bratwurst-soup/?internalSource=hub%20recipe&referringId=675&referringContentType=recipe%20hub&clickId=cardslot%2028)  On Sale  What's on sale near you.     * 5 fresh bratwurst sausages * 2 tablespoons olive oil * 2 onions, chopped   **Onions Organic Yellow/Brown**  3 For $3.96 - expires in 4 days    * 4 carrots, sliced * 4 ribs celery, chopped * 2 teaspoons chopped garlic * 2 (32 ounce) cartons chicken broth * 1 (14.5 ounce) can diced tomatoes * 1 cup chopped fresh basil * 1/4 cup chopped fresh flat-leaf parsley * 2 teaspoons ground thyme * 1/2 teaspoon cayenne pepper * 6 potatoes, cut into cubes * 2 (15 ounce) cans cannellini beans, drained and rinsed * 12 ounces spinach, coarsely chopped, or more to taste * Add all ingredients to list   Directions  [Print](http://allrecipes.com/recipe/234757/bratwurst-soup/print/?recipeType=Recipe&servings=12)   * Prep   20 m   * Cook   1 h   * Ready In   1 h 20 m   1. Preheat an outdoor grill for medium-high heat and lightly oil the grate. 2. Grill bratwursts until cooked through, about 5 minutes per side. Cool. Slice each bratwurst into 1/4-inch pieces. 3. Heat olive oil in a large pot over medium-high heat. Cook and stir onion, carrots, and celery in hot oil until onions are tender, 5 to 8 minutes. Stir garlic into onion mixture and cook until garlic is fragrant, 1 minute. 4. Stir chicken broth, tomatoes, sliced bratwurst, basil, parsley, thyme, and cayenne pepper into onion mixture. Bring to a boil, reduce heat to low, cover, and simmer for 20 minutes. 5. Mix potatoes into bratwurst mixture, bring to a boil, reduce heat to low and simmer until potatoes are almost cooked through, 15 minutes. 6. Stir beans and spinach into pot; simmer until heated through and potatoes are done, 5 to 10 minutes.   *You might also like* |
| **Menudo Recipe**  **Ingredients**  **5** lb beef tripe  **1** Tbsp salt  **4** clove garlic  **2** Tbsp finely chopped cilantro  **6** Tbsp chili powder  **1** 1lb 13oz. can white hominy  lemon wedges  **2** chopped onion as a side dish  2 whole onions to Boil with Menudo  extra finely chopped cilantro  **2** Tbsp complete seasonings  2 Jalepeno Peppers (Deseaded)  Bay Leaves (optional)  Chicken Builion Cubes (optional)  Oregano (optional)  Thyme (optional)  Marjoram (optional)  I/2 lb Mirasol or Guajillo Dry Chiles (optional)  **Directions**  **1.** CUT TRIPE IN SMALL BITE SIZE PIECES CUT PIGS FEET IN 2IN. PIECES .YOU CAN GET THESE SLICED BY YOUR BUTCHER  **2.** PUT MEAT IN LARGE POT WITH ABOUT 1 GALLON OF WATER AND SIMMER TOGETHER WITH SALT, COMPLETE SEASONING,GARLIC,AND CILANTRO FOR ABOUT 4HRS. OR UNTIL TRIPE AND PIGS FEET ARE TENDER. Whole Onion cut in Half. Jalepeno Peppers (Deseaded and chopped) .  **3.** WHILE COOKING ADD MORE WATER IF NECESSARY AND SKIM OFF WHITE FOAM THAT FORMS ON TOP.  **4.** ADD CHILI POWDER AND HOMINY ,AND SIMMER THE LAST 30 MIN.OF COOKING  **5.** SERVE WITH LEMON WEDGES, CHOPPED ONION,AND CILANTRO  **6.** GREAT WITH COLD DRINKS,FRIENDS AND LOVE!  Favorite Videos  <https://www.youtube.com/watch?v=Wb0qRB_hys8>  Crock Pot  <https://www.youtube.com/watch?v=Xkrm0ZHMEC0>  Cook 12 Hours in Low / Low Heat  <https://www.youtube.com/watch?v=EXlE-B292-k>  Quick Guide – Menudo 101  <https://www.youtube.com/watch?v=lCKek_030Ss>  Chili Guajillo  <https://www.youtube.com/watch?v=2IoJgJSAaF0> |
| Mexican Beef Stew    http://www.lanascooking.com/wp-content/uploads/2015/05/mexican-beef-stew-feature-300x300.jpg  [**PRINT**](http://www.lanascooking.com/easyrecipe-print/14814-0/)  **Prep time**  5 mins  **Cook time**  2 hours  **Total time**  2 hours 5 mins    Also known as "Caldillo," this beef stew is rich and spicy with delicious Mexican flavors.  Author: Lana Stuart  Serves: 4-6 servings  **Ingredients**   * 2 tblsp. olive oil * 2 1/2 pounds beef stew meat * 2 medium onions, roughly diced * 2 cloves garlic, minced * 2 10 oz. cans chunky diced tomatoes with green chilies (recommend: RoTel) * 1 cup tomato salsa * 1 1/2 cups salsa verde * 1 cup chicken broth * 1 tsp. salt * 1/2 tsp. pepper * 1 tsp. cumin * 1 1/2 lbs. peeled and diced potatoes * Tortillas and lime wedges for serving   **Instructions**   1. In a large saucepan or Dutch oven, heat the oil over medium-high heat. Add the beef stew meat, onions, and garlic. Saute, stirring frequently, until the stew meat has browned and the onions are transparent. 2. Add the remaining ingredients except potatoes and stir well. Bring to a boil, then reduce the heat to a simmer. Cover tightly and cook over low heat for 1 1/2 hours or until the meat is very tender. 3. Stir in the potatoes and continue cooking for an additional 30 minutes or until potatoes are cooked through. 4. Serve with warm tortillas and lime wedges on the side.   **Notes**  *-- Recipe adapted from Herdez*  All text and photographs on Never Enough Thyme are copyright protected. Please do not use any material from this site without obtaining prior permission. If you'd like to post this recipe on your site, please create your own original photographs and either re-write the recipe in your own words or link to this post. |
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