

Recipe of the Month

November 2007

We hope you are enjoying the Recipe of the Month and will soon start sharing recipes of your own. If you wish to share your favorite or worst recipe with us please do so.

What we are asking is that you bring your recipe plus about 30 copies with you or email Jim Causey at jimbosa@juno.com a week before Roundtable and I will bring copies. We will try to display one recipe a month so do not despair if you send in a recipe and we hold it until next month but all recipes will be distributed.

Enjoy this soup recipe on one of the chilly camping trips or at home.

LASAGNA SOUP

1 lb Ground Beef
½ tsp. Garlic Powder
4 cans (14 oz each) Beef Broth with Onion
2 cans (14 ½ oz) Diced Tomatoes
½ tsp. Italian Seasoning (crushed)
8 ox. Uncooked Mafalda or Corkscrew Pasta
Grated Parmesan Cheese (optional)

BROWN beef with garlic on medium-high heat. Drain off fat.

ADD broth, tomatoes, and Italian seasoning. Bring to a boil. Reduce heat to meduim.

STIR in pasta. Cover and simmer 15 minutes or until pasta is done, stirring occasionally.

Serve with cheese, if desired.

Serves 8

Don't forget to share those recipes.