

1st Place



Zuppa Toscana from Patty Kabacinski and family

- 1 pound Italian sausage
- 8 ounces smoked bacon, chopped
- 4 cups water
- 2 (14.5-ounce) cans chicken broth
- 2 large russet potatoes, scrubbed and cubed
- 2 cloves garlic, crushed
- 1 medium onion, chopped
- 2 cups chopped kale or Swiss chard
- 1 cup heavy cream
- Salt and pepper

1. In a skillet over medium heat, brown the sausage, breaking it into small pieces; drain and set aside.
2. In a separate skillet, fry the bacon until brown, drain and set aside.
3. Combine the water, broth, potatoes, garlic, and onion in a pot; simmer over medium heat until the potatoes are tender, 10 to 15 minutes.
4. Add the sausage and bacon; simmer for 10 minutes.
5. Add the kale and cream. Season with salt and pepper to taste and simmer until the soup is heated through Do not allow to boil.

Serves 4

Note: You can use half-and-half instead of cream, if desired.

Note: Remove the sausage casings before frying,

2nd Place



Steak and Noodle Soup from George Hubbard

- 2 Tbsp. butter
 - 1 ½ lbs. beef stew meet, cubed (or use leftover meat from a roast, or a combination of both)
 - 2 garlic cloves, minced
 - 1 large onion, chopped
 - 1 cup celery, chopped
 - 1 cup green pepper, chopped
 - 2 beef bouillon cubes
 - ¼ tsp. dried parsley
 - ½ tsp. dried basil
 - ½ tsp. ground black pepper (I like to use freshly ground black pepper)
 - 2 bay leaves
 - 1 cup carrot, thinly sliced
 - 1 cup Chinese cabbage, chopped
 - 6 cups beef broth (or use homemade beef stock)
 - 2 cups tomato juice
 - 1 (14 ½ ounce) can diced Italian-style tomatoes or 1 (14 ½ ounce) can stewed tomatoes, with juice
 - 2 ½ cups frozen egg noodles
 - Salt to taste (I use seasoning salt)
1. In large stockpot over medium high heat, sauté the stew meat, onion, celery, green pepper, garlic, and carrots in butter for 5 minutes, or until meat is browned on all sides. Or, if using leftover roast, sauté until vegetables are tender.
 2. Stir in the bouillon, cabbage, remaining seasonings, beef broth, tomato juice, and diced tomatoes.
 3. Bring to a boil, reduce heat to low, cover partially, and simmer for 45 minutes.
 4. Add noodles and simmer for another 20 minutes.
 5. Discard bay leaves before serving.

3rd Place



Hearty Vegetable Barley Soup from Susan Rietz

- 1/2 lb. lean ground beef
 - 1/2 cup chopped onion
 - 1 clove garlic minced
 - 7 cups water
 - 1 (14½ oz.) can unsalted whole tomatoes, undrained, cut into pieces
 - 1/2 cup medium barley uncooked
 - 1/2 cup sliced celery
 - 1/2 cup sliced carrots
 - 2 beef bouillon cubes
 - 1/2 tsp. dried basil, crushed
 - 1 bay leaf
 - 1 (9oz.) pkg. frozen mixed vegetables
 - 1 pkg. fresh sliced mushrooms
1. In a 4-quart saucepan or Dutch oven, brown meat. Add onion and garlic and mushrooms; cook until onion is tender. Drain.
 2. Stir in remaining ingredients except frozen vegetables. Cover; bring to a boil. Reduce heat; simmer 50-60 minutes, stirring occasionally.
 3. Add frozen vegetables; cook 10 minutes or until vegetables are tender.
 4. Additional water may be added if soup becomes too thick upon standing.

MAKES 12 (1 CUP) SERVINGS.

Chicken Gumbo Soup from Ann Argall

- 2 tbsp olive oil
- 4 tbsp all-purpose flour
- 1 onion, finely chopped
- 1 small green bell pepper, seeded and finely chopped
- 1 celery stalk, finely chopped
- 5 cups chicken stock
- 14 oz canned chopped tomatoes
- 3 garlic cloves, finely chopped or crushed
- 4 ½ oz okra, stems removed, cut into ¼ inch slices
- 4 tbsp white rice
- 7 oz cooked chicken, cubed
- 4 oz garlic sausage, sliced or cubed
- Salt and pepper

1. Heat the oil in a large, heavy-bottom saucepan over medium-low heat and stir in the flour. Cook for about 15 minutes, stirring occasionally, until the mixture is a rich golden brown.
2. Add the onion, green bell pepper, and celery and continue cooking for about 10 minutes until the onion softens.
3. Slowly pour in the stock and bring to a boil, stirring well and scraping the bottom of the pan to mix in the flour. Remove the pan from the heat.
4. Add the tomatoes and garlic. Stir in the okra and rice and season to taste with salt and pepper. Reduce the heat, cover, and simmer for 20 minutes, or until the okra is tender.
5. Add the chicken and sausage and continue simmering for about 10 minutes. Taste and adjust the seasoning, if necessary, and ladle into warmed bowls to serve.

Winter Warmer Red Lentil Soup from Ann Argall

- 1 cup dried red lentils
- 1 red onion, diced
- 2 large carrots, sliced
- 1 celery stalk, sliced
- 1 parsnip, diced
- 1 clove garlic, crushed
- 5 cups vegetable stock
- 2 tsp paprika
- Pepper
- 1 tbsp snipped fresh chives to garnish

1. Put the lentils, onion, carrots, celery, parsnip, garlic, stock, and paprika into a large pan. Bring to a boil and boil rapidly for 10 minutes. Reduce the heat, cover, and simmer for 20 minutes, or until the lentils and vegetables are tender.
2. Let the soup cool slightly, then puree in small batches in a good processor or blender. Process until the mixture is smooth.
3. Return the soup to the rinsed-out pan and heat through thoroughly. Season to taste with pepper.
4. Ladle the soup into warmed bowls, garnish with snipped chives, and serve.

Serves 6.

Split Pea and Ham Soup by Leah Mott

- One ham bone
 - 2-3 large cartons of chicken stock, not broth
 - bag of green peas
 - seasonings
 - carrots
 - potatoes
 - onions
1. Combine the chicken stock and the ham bone. Boil on low until the ham falls off the bone. Remove the bone and add the peas. Cook slowly until the peas are cooked.
 2. Then cut the ham off the bone, chop up or shred the carrots, potatoes, and onions (as many as you like), and place back in the pea soup until the carrots, potatoes, and onions are done.
 3. Season as you like.

Senator Lodge's Bean Soup from Mary Ginnebaugh

The family recipe for this soup was brought to the US Senate Restaurant in Washington, D.C. by Henry Cabot Lodge, Senator from Massachusetts from 1893-1924.

To serve 8 to 10

- 4 to 5 quarts of water
 - 2 cups (1 pound) dried pea beans
 - 1 large onion, peeled and pierced with 3 whole cloves
 - 4 sprigs fresh parsley and 1 medium-sized bay leaf, tied together with kitchen string
 - 2 teaspoons plus 1 tablespoon salt
 - 2 one-pound smoked ham hocks
 - 1 ½ cups finely chopped onions
 - 1 cup finely chopped celery
 - ¼ cup finely chopped fresh parsley
 - 1 teaspoon of finely chopped garlic
 - ½ teaspoon freshly ground black pepper
1. In a heavy 5 to 6-quart casserole, bring 2 quarts of water to a boil over high heat. Drop in the dried beans and boil them for about 2 minutes. (The water should cover the beans by at least 2 inches; if necessary, add more) Turn off the heat and let the beans soak for 1 hour.
 2. Then add the clove-pierced onion, the parsley and bay leaf and 2 teaspoons of salt. Bring to a boil again, reduce the heat to low and simmer partially covered for about 1 hour, or until the beans are tender. (The beans should be covered with water throughout the cooking time. Keep a kettle of boiling water at hand and replenish the liquid in the casserole if necessary.) Pick out and discard the onion and the herb bouquet, then drain the beans through a sieve set over a bowl or pot.
 3. Measure the cooking liquid and add enough fresh water to make 3 quarts. Return the liquid and the beans to the casserole, add the ham hocks and bring to a boil over high heat. Reduce the heat to low and simmer partially covered for 2 hours. Stir in the chopped onions, celery, chopped parsley, garlic, the remaining tablespoon of salt and the black pepper and continue to simmer, still partially covered for 45 minutes.
 4. Transfer the ham hocks to a plate and, with a small knife, remove and discard the skin and bones. Cut the meat into ½-inch pieces. Return the ham to the soup, taste for seasoning, and serve at once from a heated tureen or in individual deep soup bowls.