

**Potato Corn Chowder**

Serves 10

5 pounds russet baking potatoes, cut into 1 inch cubes  
Chicken stock (enough to cover potatoes)  
1 inch sliced, cooked ham, cut into bite sized pieces  
1 stick butter  
Salt and pepper to taste  
1 cup half and half  
1 cup sour cream  
1 small bag frozen corn  
1 can Great Northern beans with juice  
1 medium sweet onion, diced

Place potatoes in large pot and add enough chicken stock to cover potatoes. Place lid on pot and bring to a boil. Reduce heat and add ham, butter, corn and beans. Simmer for 20 minutes. Season with salt and pepper to taste. Reduce heat to low and add half and half and sour cream. Keep warm until ready to serve.

**Fiesta Soup**

Serves 12

2 pounds ground beef  
2 cups chopped onion  
2 (15.5 oz) cans pinto beans  
1 (15.25 oz) can corn, drained  
1 (14.5 oz) can Mexican tomatoes  
1 (14.5 oz) can diced tomatoes  
1 (14.5 oz) can of tomatoes with chilies  
1 pkg taco seasoning mix  
1 (1 oz) pkg Hidden Valley Ranch mix  
Corn chips  
Sour cream  
Grated cheese  
Chopped onion

Brown ground beef and onions in a large skillet; drain and transfer to large crock pot or stock pot. Add beans corn, tomatoes, and seasoning. Stir and cook over low heat for 1 hour in stock pot or 6 to 8 hours in crock pot. Serve with chips, sour cream, grated cheese and chopped onion.

**Tortellini Soup**

Serves 6 to 8

5 (14 oz) cans chicken broth  
1 pinch crushed red pepper flakes

1/4 tsp dried basil  
16 oz cheese-filled tortellini  
2 (15 oz) cans cannelloni beans, drained  
2 tsp grated Romano cheese  
1 (15.25 oz) can corn

In large pot over medium heat, bring the broth to a boil. Add red pepper flakes and basil to taste, then add tortellini and cook per package directions or until tender. Add the beans and cheese and reduce heat to medium. Simmer for 5 to 8 minutes or until beans are tender. Add corn and allow to heat through, about 2 minutes. Serve with garlic bread.

### **French Onion Soup**

Serves 4

2 tbsp minced garlic  
1 onion, sliced into thin rings  
1 1/2 tbsp butter  
3 (10.5 oz) cans condensed chicken broth  
2 (10.5 oz) cans condensed beef broth  
1 tsp black pepper  
1 (1 oz) pkg au jus gravy mix  
2 cups croutons  
8 slices Swiss cheese

In small skillet, over medium heat, cook garlic and small amount of butter until just golden. Don't over cook. Set aside. In a skillet, sauté sliced onions in 1 1/2 tbsp butter, over medium heat, until a caramel color is reached. (Any onion that is burned should be discarded.) Set aside. Combine chicken and beef broth in a 2 quart saucepan. Add fried garlic, pepper and sautéed onions. Bring the soup mixture to a boil and then simmer over low heat for 15 minutes. Stir in gravy mix and simmer another 10 minutes. Turn on broiler and divide soup evenly among 4 oven safe crocks. Place several croutons on top of soup followed by two slices of cheese. Make sure cheese doesn't sink in soup. Place crocks on a cookie sheet and place under broiler until cheese bubbles. Let cool slightly before serving.

### **Creamy Tuscan Bean and Chicken Soup**

Serves 4

1 (10.75 oz) can cream of celery soup  
2 cups chicken stock  
1 (15 oz) can cannelloni beans, drained  
1 (14.5 oz) can diced tomatoes, undrained  
2 cups cubed cooked chicken  
1/4 cup crumbled bacon  
3 oz fresh baby spinach leaves  
Grated Parmesan cheese

Heat soup, chicken stock, beans, tomatoes, chicken and bacon in 3 quart saucepan over medium heat to a boil. Stir in the spinach. Cook 5 minutes or until spinach is wilted. Sprinkle soup with cheese and serve with garlic bread.