

## Hunt Country Classic Company Vegetable Beef Soup

Serves 8 to 12

- 1 lb. Beef stew meat
- 3 C. Water
- 24 oz. V-8 juice (3 cups)
- 1 C. Hunt Country Cabernet Franc or Classic Red
- <sup>1</sup>/<sub>4</sub> C. Onion, chopped
- 1/8 t. Pepper
- ½ T. Salt
- 1 t. Worcestershire sauce
- 1/4 t. Chili powder
- 1 bay leaf
- 2 C. Tomatoes, jarred (approx. <sup>3</sup>/<sub>4</sub> lbs.)
- <sup>1</sup>/<sub>2</sub> C. Celery, diced
- ½ C. Peas
- <sup>3</sup>/<sub>4</sub> C. Carrots, sliced
- <sup>3</sup>⁄<sub>4</sub> C. Potatoes, unpeeled and diced
- <sup>1</sup>/<sub>2</sub> C. Corn, packaged frozen
- $\frac{1}{2}$  C. Lima beans
- 1/2 C. Green beans
- 1. In large kettle combine the first nine ingredients and bring to a boil.
- 2. Simmer for one hour until meat is tender. Remove meat and cut up. Add vegetables and heat one more hour.
- 3. Remove bay leaf and serve with a glass or two of Hunt Country *Cabernet Franc, Classic Red* or *Hunters Red.*