

Hunt Country Hearty Wine Meatball Soup

Serves 8 to 10.

- 2 lbs Meatballs
- 8 cups Beef stock or beef bouillon
- 1 lg can Chopped tomatoes, with juice (about 1¹/₂ lbs)
- 1 lg can Kidney Beans, with juice
- 1 lg can V8 Juice
- 1/2 cup Hunt Country Alchemy, Classic Red or Hunter's Red wine
- ¹/₂ cup Chopped onion
- 6 cups Mixed vegetables
- 1/2-1 tsp Chili powder
- 2 tbsp Worcestershire sauce
- 1 Bay leaf
- To taste Salt and pepper
- 1. Bring stock to boil.
- 2. Add all ingredients except wine & simmer for 1 hour.
- 3. Add wine.
- 4. Serve with crusty French bread and a glass or two of Hunt Country *Alchemy, Classic Red* or *Hunter's Red*. Enjoy!