

PIGGY POTATO SOUP

Ingredients:

2/3 cup lean bacon
1 medium onion, diced
2 Tblsp flour
6 cups beef bouillon
4 medium potatoes, chopped
1/2 cup sour cream
1/2 cup light cream or milk

Directions:

1. In heavy saucepan brown bacon. Add chopped onion and cook 5-10 minutes, over low heat, until onion is tender, but not brown.
2. Blend in flour. Gradually add beef bouillon, stirring to creamy consistency.
3. Add potatoes, cover, simmer one hour.
4. In a small bowl, blend together until smooth; sour cream, light cream, and egg yolks. Spoon a little of the hot soup broth into cream mixture and then slowly stir warmed mixture into hot soup. Do not allow to boil. Add parsley and salt and pepper to taste.

Little Piggy Biscuits:

1. Preheat oven to 350 degrees.
2. Press 4 biscuits into 6 inch circles. Cut remaining 4 biscuits into 8 wedges each. Place 2 wedges on top of each circle; fold down points to form ears.
3. Roll 4 wedges into small balls; place in centers to form snouts. Use tip of spoon handle to make nostrils and eyes.
4. Place 4 wedges around circle, twisting 1 wedge for tail.
5. Bake 10-12 minutes or until piggy biscuits are golden brown.
6. Spoon hot potato soup into individual serving bowls and top with a piggy biscuit.

Charlotte Craft
Junior
Soup (Hot or Cold)
Donley County

HOMEMADE CHICKEN SOUP

6 chicken thighs
4 carrot sliced
4 stalks celery sliced
1 can of cream style corn
1 T of garlic
salt and pepper to taste
1 bay leaf
1 T of thyme
1/2 tsp of cumin
1/2 T oregano
1 tsp sugar

Put the chicken in a large soup pot and cover with cold water. Heat and simmer uncovered until the chicken meat falls off the bones (skim off foam every so often). Take the chicken out of the pot. Strain the broth. Pick the meat off of the bones add the carrots, celery and garlic. Season the broth with salt, pepper, bay leaf, thyme, cumin and sugar. Add corn and cook until vegetables are soft. Serves 6

Rylee Mckay
Junior
Soup (Hot or Cold)
Hartley County

SANTA-FE SOUP

1 lb. ground beef
1 lb. processed cheese food
1 onion
2 cans rotel
1 can whole Kernel corn
2 cans ranch style beans

Brown ground beef with onion and drain fat. In a large stock pot combine browned beef, rotel, corn with liquid, ranch style beans with liquid and cubed processed cheese simmer on low heat until the cheese is melted, serve hot.

Claire Walser
Junior
Soup (Hot or Cold)
Hemphill County

TACO SOUP

2 lb ground beef
2 c. diced onion
2 (15 ½ oz) cans pinto beans
1 (15 ¼ oz) can of whole kernel corn, drained
1 (14 ½ oz) can Mexican – style stewed tomatoes
1 (14 ½ oz) can diced tomatoes
1 (14 ½ oz) tomatoes with green chilies
1 package of taco seasoning mix
1 package of ranch dressing mix

Garnish with corn chips, sour cream, grated cheese, chopped green onions
Brown the ground beef and onions in a large skillet, drain excess fat, then transfer the browned beef and onion to a large cooker or stockpot. Add the beans, corn, tomatoes, green chilies, taco seasoning and ranch mix. Cook in slow cooker on low 6 to 8 hours.

Sydnee Baten
Junior
Soup (Hot or Cold)
Moore County

EASY CHICKEN NOODLE SOUP

2-9.75 ounces Canned White Meat Chicken Breast
1-12 ounce Bag of Extra Wide Egg Noodles
½ Cup butter or margarine (or 1 stick)
Salt and pepper to taste

1. In large saucepan, boil 10 cups water.
2. After water boils, add wide egg noodles.
3. Cook noodles till they are tender and soft.
4. Drain off about 2 cups water using a colander.
5. Open both cans of white meat chicken breast and drain water.
6. Add chicken to noodles.
7. Add butter. Stir until well blended and cook for 5 minutes longer.
8. Add salt and pepper to taste.
9. Ready to serve. Makes 6 servings.

Joe Nakada
Junior
Soup (Hot or Cold)
Ochiltree County

JOE'S HEARTY LEAN MEAT & VEGETABLE SOUP

1 pound sirloin, cut into cubes
2 stalks celery, sliced
2 medium carrots, sliced
2 medium potatoes, cubed
1 medium onion, chopped
½ cup peas
14 ounces canned whole tomato, chopped
2 (5½) ounce cans tomato juice
2 cans (14 ounce) beef broth
1 clove garlic
1-2 dried bay leaves
1-2 teaspoon dried basil
Salt and pepper to taste

In a large pot, cook garlic in olive oil for 30 seconds. Then, brown meat in olive oil. Add the vegetables in the pot and stir. Then, add the broth, canned tomatoes and tomato juice, bay leaves and crushed basil. Wait until it boils with high heat. Simmer until meat and vegetables get tender. Add salt and pepper to taste.

Turner Smith
Junior
Soup
Sherman

HEARTY HASH BROWN SOUP

2 lbs. frozen hash brown potatoes
4 cups of water
1 large chopped onion
½ cup sliced celery
4 chicken bouillon cubes
½ teaspoon celery seed
⅓ teaspoon pepper
4 10½ cans condensed cream of chicken soup
1 quart of milk
2 cups cooked cubed ham
1 tablespoon dried parsley flakes
1½ teaspoons garlic salt
8 cooked and crumbled bacon stripes

In a Dutch oven or soup kettle, combine the first seven ingredients; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until vegetables are tender. Mash vegetables with cooking liquid. Add soup and milk; stir until smooth. Add ham, parsley and garlic salt; simmer for 10 minutes or until heated through. Garnish with bacon.

Yield: 12-16 servings (4 quarts).