



Steak and Potato Soup

Simple and hearty!

Serves 4

INGREDIENTS

From Weiss'

- Two 1 lb NY Strip Steaks, cut into bite sized cubes

From your Grocer

- 4 TBS vegetable oil
- 1 1/4 tsp salt
- 8-10 grinds of fresh black pepper
- 1 onion, chopped
- 2 green peppers, chopped.
- 1 cup of baby carrots.
- 1/2 cup of mushrooms, sliced.
- 3 crushed cloves of garlic, minced fine.
- 3 cups water
- 3 baking potatoes, peeled and cubed
- 4 cups beef broth
- 2 tsp Worcestershire sauce
- Optional: Sour cream for topping.



PREPARATION

- Add vegetable oil to a large stockpot.
- Add steak pieces and minced garlic.
- Sprinkle steak with salt and grind on the black pepper.
- Cook for about 3-4 minutes until browned, stirring with a wooden spoon.
- Remove steak with slotted spoon and set aside.
- Add onion, carrots, green pepper and mushrooms and cook until tender, approximately 5-6 minutes.
- Add 2 cups of the water, stirring to mix with oil and onion.
- Reduce heat to low, add steak pieces, potatoes, beef broth and Worcestershire sauce.
- Cook over low heat 20-30 minutes, stirring occasionally.
- Add remaining cup of water if soup becomes too thick.
- Optional: top with a dollop of sour cream.