

The Best WINTER SOUP



1 lb. beef stew meat

2 tsp. salt, divided

1 tsp. pepper, divided

2½ T. olive oil, divided

1 lb. potatoes, peeled & diced

3 carrots, peeled & thinly sliced

1 yellow onion, chopped

3 ribs celery, diced

1 (14 oz.) can diced tomatoes

1 (49 oz.) can beef broth

2 garlic cloves, minced

1½ T. dried parsley

½ tsp. paprika

1. Use the **Utility/Steak Knife** to cut beef cubes into smaller, bite-size pieces; season with 1 tsp. salt and ½ tsp. pepper. Heat 1½ T. of the oil in a big saucepan over medium-high heat. Add the beef cubes (in batches if necessary), browning all sides; transfer to a plate using a **Slotted Spoon**.

2. Use the **Vegetable Peeler** and/or the **Deluxe Vegetable Peeler** to peel the potatoes and carrots. Remember to utilize our flexible **Cutting Board** when preparing vegetables so you can easily transfer food to the saucepan. Dice the potatoes, chop the onion, slice the carrots and celery, and mince the garlic using the **Cook's Knife**. The **Regular Paring Knife** also does a fantastic job of slicing veggies. Pour the remaining 1 T. oil into the saucepan; add the vegetables, paprika, 1 tsp. salt, and ½ tsp. pepper. Sauté for about 10 minutes until partially tender, stirring occasionally.

3. Pour in the tomatoes and broth; add the browned beef with any accumulated juices. Bring to a boil, reduce heat, and simmer covered for 1 hour, or until the veggies and beef are tender. Serve with our handy **Ladle**.