

WELLS FARMS KITCHEN

• *Recipes from our farm kitchen to your table* •

BEEF VEGGIE SOUP

We sampled this soup using our Soup Bones at the Sun Prairie Farmers Market and it was a hit! Here is the recipe so you can now make it at home!

INGREDIENTS

2 Wells Farms Soup Bones	1 tsp Rosemary
1 1/2 large onions chopped	2 small turnips
1 1/2 quart water	2 cups sweet corn
1/2 Tbsp Sea Salt	2 large carrots, chopped
1 tsp pepper	2 stalks celery, chopped
2 tsp Thyme	1 can diced tomatoes
2 tsp Basil	1 can green beans (drained)

DIRECTIONS

Add two beef bones to a slow cooker set on low. Season the soup bones with sea salt, pepper, thyme, basil, and rosemary. Add the chopped onions and 1 1/2 quarts water. Cook on low for 5 hours.

After 5 hours add all the veggies. Cook another 5 hours. The meat will be so tender you can just shred it in the slow cooker. Serve warm and Enjoy!

