

Pearl's BBQ Soup
Pearl Alter, Evans, CO

Servings: Makes 12 or more one cup servings

Ingredients:

32 ounces of water
two 14 ounce cans of beef or chicken broth
one cup of chopped carrots
two large stalks of sliced celery
one small onion (any color)
Approximately 1/2 cup five on-the-vine tomatoes (diced)
five red, unpeeled potatoes (diced)
one leftover bar-b-que'd steak or bar-b-que'd chicken breast
four leftover bar-b-que'd hamburgers
five leftover bar-b-que'd brats or hot dogs
one tablespoon of garlic powder
1/2 teaspoon cumin
salt and pepper to taste

Instructions:

Combine water and broth in large cooking pot. Add potatoes, carrots, celery, and onion. Simmer on medium heat for fifteen minutes. Cut up all leftover bar-b-que'd meats. Add to pot with all spices. Now add the tomatoes and simmer another fifteen-twenty minutes over medium-high heat. Now enjoy the leftover bar-b-que'd stuff you never knew what to do with!