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### **Halupki Soup**

<i>2 cups</i>	<i>Water</i>
<i>1 cup</i>	<i>Celery, minced</i>
<i>½ cup</i>	<i>Onions, minced</i>
<i>½ head</i>	<i>Cabbage, cut into spoon size pieces</i>
<i>½ lb</i>	<i>Lean Ground Beef</i>
<i>1 Tbsp</i>	<i>Granulated Garlic</i>
<i>1 can</i>	<i>Campbell's Condensed Tomato Soup</i>
<i>1 Tbsp</i>	<i>Beef Base, paste</i>
<i>1 cup</i>	<i>Cooked White Rice</i>

*Cover vegetables with water and cook till about half done. Add cut up cabbage. Next Brown ground beef in a skillet, season with garlic. Drain off as much grease as possible. Add to the vegetable mixture. Cook until cabbage is soft. Next add the condensed tomato soup, beef base, and bring to a boil. Simmer for 20 minutes. Cook rice separately and add at the last minute.*