38 Best

RECIPE LION

Soup Recipes

and Hearty Stews









38 Best Soup Recipes and Hearty Stews

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Letter from the Editors

Dear Cooking Enthusiast:

It's just about that time for a changing of the season. With fall not too far off it can start to get people in the mood for cooler weather and warm, comforting foods – like soup! Soups and stews are the ultimate comfort food during the fall and winter months. With our latest eCookbook, *38 Best Soup Recipes and Hearty Stews eCookbook* we've gathered some of the most popular soups and stews. Whether your intention is for it to be your meal or your starter; you can find options for all.

This eCookbook is chock full of easy soup recipes and simple stews, from savory, to sweet and savory. There's something for everyone with these classic chicken soup recipes, vegetable soups, low maintenance slow cooker soups and super filling stews. You'll also find some unique and fun new soup recipes to check out like, Apple Squash Soup and Amish Church Soup. With *38 Best Soup Recipes and Hearty Stews eCookbook* you'll have plenty of options to get you through to the next change of season.

For more delicious soup or stew recipes, be sure to visit RecipeLion.com. While you're there, subscribe to RecipeLion's free *Quick and Easy Recipes* newsletter to get free recipes delivered to your inbox every week.

Enjoy these awesome recipes!

Sincerely,

The Editors of RecipeLion

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Chicken Soup Recipes

Amish Style Chicken and Corn Soup



This delicious chicken and corn soup will fill you up and keep you warm and toasty on a cold fall day. It's easy to make a great soup for the whole family kids will love the corn and noodles.

Ingredients

- 1/2 stewing hen or fowl
- 2 quarts chicken stock or broth
- 1/4 cup onion, coarsely chopped
- 1/2 cup carrots, coarsely chopped
- 1/2 cup celery, coarsely chopped
- 1 teaspoon saffron threads (optional)
- 3/4 cup corn kernels
- 1/2 cup celery, finely chopped
- 1 tablespoon parsley, fresh chopped
- 1 cup egg noodles, cooked

Instructions

1. Combine stewing hen with chicken stock, coarsely chopped onions, carrots, celery, and saffron threads. Bring the stock to a simmer. Simmer for about 1 hour, skimming the surface as necessary.

2. Remove and reserve the stewing hen until cool enough to handle; then pick the meat from the bones. Cut into neat little pieces.

3. Strain the saffron broth through a fine sieve. Add the corn, celery, parsley, and cooked noodles to the broth.

4. Return the soup to a simmer and serve immediately.

Chicken and Dumplings Soup



When I get sick, all I crave is chicken and dumplings soup. This chicken breast recipe is hearty and soothing. It is so good that you will be feeling better in no time!

Ingredients

- 1 whole chicken
- 1 or 2 celery ribs and leaves, chopped
- 1 carrot, chopped
- 1 onion, chopped
- water to cover
- 2 tablespoons butter

Instructions

1. Simmer chicken with celery, carrot, and onion in water to cover, until meat falls off the bone.

2. Take chicken out of broth and set aside.

3. Remove celery, carrot, and onion; then strain the broth and pour the broth into a Dutch Oven or large pot.

4. Pick the chicken meat off the bone and put into the broth. Add butter. Bring broth to a boil.
5. While broth is heating mix the dumplings (see below).

Dumplings

- 2 cup flour
- 2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup whole milk
- 4 tablespoon vegetable oil

1. Mix ingredients, blend well, and turn out onto a floured surface.
2. Knead 4 or 5 times.
3. Roll out the dough to 1/8 inch thick and cut into 1x1-1/2 inch strips.
4. Drop one strip at a time into chicken and broth.
5. Reduce the heat to medium-low and cover for 15 minutes.
6. Break apart dumplings if you want smaller ones and sprinkle with pepper.
7. Put the lid back on, but don't turn heat back on.
8. Wait 30 minutes and enjoy.

Chicken and Barley Vegetable Soup

Chicken and barley vegetable soup is mm..mm..good! Chicken soups are great and this one is loaded with vegetables. Make this soup for your whole family to enjoy!

Serves: 12

Cooking Time: 40 min

Ingredients

- 8 large chicken legs and thighs (about 4 to 5 pounds chicken parts)
- water to cover
- 3 cups cooked pearl barley
- 3 large red bell peppers
- 3 large green bell peppers
- 3 large onions
- 3 large cloves of garlic, crushed
- 1 thick rib of leek
- 3 large carrots
- salt, pepper, thyme to taste

Instructions

1. Skin chicken parts and cover with water and cook until tender.
2. Skim off any foam when cooking.
3. Remove chicken to cool and strain broth.
4. Shred or cut up cooled chicken.
5. Coarse cube vegetables.
6. In a very large stock pot, heat some olive oil and cook vegetables several minutes to release flavors.
7. Add the chicken broth, cooked chicken, cooked barley, and seasonings.
8. Bring to a boil and cook on low simmer; covered until vegetables are tender, about 30 to 40 minutes.

9. Correct seasonings.
10. To keep as a soup, make sure there is enough broth since the barley will tend to absorb any liquid.
11. This dish will be more stew like if allowed to be thickened by the barley.
12. Makes about a gallon or over 12 servings.

Notes

1. Serve oyster crackers along with the soup.
2. Freeze leftovers.
3. For steps 1-4, you could also do all of this ahead of time and also chill broth and remove any accumulated fat.

Slow Cooker Chicken and Rice Soup

Make this home style favorite in your slow cooker for a simple appetizer or meal that the whole family can enjoy. It's low in fat and calories, but is wonderfully flavorful with the addition of herbs and spices.

Serves: 8

Cooking Time: 11 hr

Ingredients

- 3 onions, chopped
- 4 stalks celery, sliced
- salt
- pepper
- 1 teaspoon basil
- 1/2 teaspoon thyme
- 1/2 teaspoon sage
- 20 ounces peas, frozen
- 2 1/2 pounds chicken pieces
- 5 1/2 cups water
- 3/4 cup rice

Instructions

1. Place all ingredients, except rice, into slow cooker in order listed. Cover and cook 1 hour on high, reduce heat to low and cook an additional 8 to 9 hours.

2. One hour before serving, remove chicken and cool slightly. Remove meat from bones and return to slow cooker. Add rice.

3. Cover and cook an additional hour on high.

Awesome Chicken and Egg Noodles Soup

Everyone loves homemade chicken noodle soup recipes. This recipe for Awesome Chicken and Egg Noodles is the best chicken noodle soup because it's made in a slow cooker. After just a few steps, you'll have the most flavorful chicken soup ever!

Serves: 3

Cooking Time: 10 hr

Ingredients

- 2 eggs, beaten
- 1 1/2 cups flour
- 2 cups water
- 3/8 cup chicken gravy mix or 1 tablespoon chicken soup base or bouillon
- 1 cup chicken, chunked
- 1 cup onion, diced
- 1 cup celery, diced
- 1 cup carrot, chopped
- 1 teaspoon rosemary, crushed
- 3 teaspoons season salt
- 1 clove garlic; minced

Instructions

1. Combine eggs and flour. Add additional flour if needed to make stiff, smooth dough.

2. Roll out dough and cut into strips. Set aside to dry.

3. Combine the rest of the ingredients in the slow cooker and cook on low for five to six hours or until vegetables are tender.

4. Add noodles to soup and cook for an additional three to four hours or until noodles are tender.

Chicken and Spinach Soup

This Chicken and Spinach Soup makes a wonderful weeknight meal. The addition of spinach in this healthy soup adds great nutrients such as calcium and iron. You can also use leftover turkey in this recipe.

Ingredients

- 1 onion
- 1 piece (1/2 inch long) fresh ginger or 3/4 teaspoon ground
- 1 tablespoon sesame oil
- 6 cups chicken broth or water
- 10 ounces frozen chopped spinach
- 1 pound boneless, skinless chicken or turkey breast
- 1/2 scallions bunch or 1 small bunch coriander
- 2 cups vermicelli, fine egg noodles, orzo or pastina
- 4 tablespoons lemon juice
- salt & pepper to taste
- toasted sesame seeds
- garlic, optional

Instructions

1. Finely chop the onion. Peel and mince ginger. Heat sesame oil in soup pot over medium heat.

2. Add onion and ginger, increase heat to high and sauté for a few seconds to release aroma. Add the broth and frozen spinach.

3. Cover the pot and bring the liquid to a boil. Reduce the heat and simmer until spinach is thawed (10 minutes).

4. Meanwhile, cut the chicken into chunks. Slice the scallions, including about four inches of the green tops (or rinse, stem and mince coriander).

5. When the spinach has thawed, stir the soup, and then add the chicken and noodles. Cover and simmer until the noodles and chicken are cooked (5 minutes).

6. Add the scallions and the lemon juice. Season to taste with salt and pepper. Serve immediately, passing the sesame seeds for sprinkling over each portion.

Easy Vegetable Soup Recipes

3 Sisters Soup: Corn, Pumpkin and Bean



Make this hearty winter squash soup and serve with a warm loaf of crusty bread for a simple, tasty meal. Among pumpkin recipes soup is one of the best, as soup can make a hearty meal or a wonderful meal-starter.

Serves: 4

Preparation Time: 10 min

Cooking Time: 25 min

Ingredients

- 2 pounds whole pumpkin (or other winter squash)
- 1 onion, chopped
- 2 cups chicken or vegetable stock
- 1 tablespoon mild chili powder
- 1 cup white beans, cooked
- 1 cup frozen lima beans
- 1 cup brown rice, barley, or other cooked grain

- 1 cup fresh or frozen corn kernels
- ½ cup red bell pepper, chopped (optional)
- Salt and pepper to taste

Instructions

1. Prepare pumpkin: Puncture pumpkin's skin with a knife or fork in several places and place in microwave for 3 to 6 minutes, until it is soft enough to cut in half. Cut in half and cool, if necessary, before scraping out seeds.

2. Bring 1/4 cup of stock to a boil and add onions. Cook for 5 - 10 minutes.

3. Stir in the rest of stock, the seasonings and white beans. Simmer gently until the pumpkin is ready.

4. Scoop the soft pumpkin flesh out of the shell and stir into the soup.

5. Add lima beans, corn and grains and simmer 10 minutes or until beans and corn are tender.

Carrot and Cilantro Soup

Carrot and cilantro soup is a light, refreshing soup that will warm you up. This is a great soup to make if you're tired of the standard chicken noodle or veggie soup.

Serves: 6

Ingredients

- 1 white onion
- 3 tablespoons butter
- 1 bunch carrots (about 2 pounds)
- 2 or 3 potatoes (about .5 pound)
- Salt and pepper
- 1 to 1.5 quarts chicken stock
- 1 bunch cilantro (about .25 pound)
- 1 small red onion
- 1 or 2 jalapeno peppers
- Juice of 1 lime

Instructions

1. Peel and slice the onion and put it on to stew in the butter over low heat, covered.

2. Peel the carrots and potatoes and cut them in large chunks. Once the onions are fairly soft, add the carrots and potatoes, salt generously, and continue to stew, and covered, for about 10 minutes more. Add chicken stock to cover, and simmer until the vegetables are entirely cooked. Take the pot off the heat.

3. Reserve a handful of cilantro leaves for salsa and throw the rest of the cilantro into the soup pot. Puree the soup in a blender or food processor (or pass through a food mill), and strain through a medium sieve. Adjust the seasoning with salt and pepper.

4. Make a little salsa to your taste with the onion and jalapeno peppers, chopped; the lime juice; and the reserved coriander leaves, coarsely chopped.

5. To serve the soup, bring back to a simmer, ladle into bowls, and garnish with the salsa.

Simple Cream of Broccoli

Your favorite broccoli cheese soup recipe is now so easy you can make it yourself! Simple Cream of Broccoli Soup is lighter than the gooey, cheesy original, but it tastes great.



Serves: 8

Cooking Time: 25 min

Ingredients

- 3 bag fresh broccoli florets
- 1 large onion chopped
- 1 clove garlic minced (optional)
- 1 to 2 quarts of homemade or canned chicken broth or water
- 1 cup cream or milk
- salt and pepper to taste
- 1/4 cup fresh chopped dill or basil
- 2 cups cooked tiny pasta (optional)

Instructions

1. Rinse broccoli florets and cover with water. Add chopped onion. Cook uncovered until broccoli is tender.

2. Drain and reserve cooking water. Remove florets/onion to a large cooking pot. Add enough stock to cover; or don't drain vegetables and use broccoli water and add some chicken bouillon.

3. With a hand blender, finely chop broccoli but not puree. Heat well, season to taste.

4. Add the cream or milk. If extra thickening is desired add pasta. Garnish soup bowls with dabs of sour cream or a sprinkle of fresh herbs. Serve with crackers.

Country Style Zucchini Soup

Warm up with a cup of Country Style Zucchini Soup! Healthy zucchini recipes like this simple homemade vegetable soup will please even the pickiest of eaters and satisfy any diet.

Serves: 6

Ingredients

- 3 tablespoons olive oil
- 1 clove chopped garlic
- 3 medium-size potatoes, peeled and cut into half-inch cubes
- 1 onion, sliced
- 2 stalks celery, sliced into half-inch pieces
- 2 tablespoons fresh parsley
- 1 teaspoon oregano
- 6 cups rich beef stock
- 1 large tomato, peeled and cut into half-inch pieces
- 1 pound zucchini, cut into half-inch slices
- 2 teaspoons salt
- 6 teaspoons Parmesan cheese, grated

Instructions

1. In a large saucepan, heat oil and brown garlic. Discard garlic.
2. Add potatoes, stir to coat, and cook for about 5 minutes.
3. Add onion, celery, parsley, and oregano, and cook until onions are softened.
4. Add stock, tomatoes and salt and bring to a boil.
5. Reduce heat and simmer until zucchini is tender.
6. Pour soup into individual bowls and sprinkle freshly ground pepper and 1 teaspoon Parmesan cheese over each serving.

Debra's Cauliflower Soup

By: Debra B.

For a delicious, belly-warming soup, you've got to try Debra's cauliflower soup! It's cheesy and zippy and simply divine. Make a batch today and serve it up with your favorite rolls. Mmm!

Cooking Time: 40 min

Ingredients

- 1 whole head of cauliflower
- 2 cups chicken stock
- 1 cup milk
- 3 tablespoons cornstarch
- 1 cup diced ham
- 2 cloves garlic
- 2 tablespoons olive oil
- 1/2 tablespoon Worcestershire sauce, or to taste
- salt and pepper, to taste
- 8 deli slices Muenster cheese

Instructions

1. Cook cauliflower in chicken stock for 30 minutes (no need to chop, cauliflower will collapse when you stir in other ingredients).
2. Mince 2 garlic cloves and cook in 2 tablespoons olive oil.
3. Add diced ham and cook until heated through, stirring with garlic cloves.
4. Add cornstarch to milk and stir into ham mixture.
5. Heat until bubbling, stirring gently, and add to cauliflower and chicken stock.
6. Stir at a boil for about 1 minute, and then add seasonings and cheese.
7. Heat on warm for about 5 more minutes until cheese has melted, stir as necessary. Serve with warm rolls or breads of choice.

Apple Squash Soup

This vegetable soup recipe is one of the best easy soup recipes around. After making this apple squash soup, all other soups will taste inferior. It's the perfect soup to make during the Autumn season with its sweet and spicy flavors.

Serves: 10

Ingredients

- 1 tablespoon safflower or canola oil
- 1 1/2 cups thinly sliced leeks (white and light green parts) or coarsely chopped onions
- 4 cups boiling water
- 3 pounds butternut squash, seeded and cut in 1 1/2 inch chunks
- 3 Granny Smith apples, peeled cored and quartered
- 1/3 cup uncooked old-fashioned oatmeal
- 2 tablespoons finely minced fresh ginger
- 1 1/2 tablespoons mild curry powder
- 1 teaspoon salt

Instructions

1. Heat the oil in the pressure cooker. Cook the leeks over medium-high heat, stirring frequently, for 1 minute.

2. Add the water (stand back to avoid sputtering oil), squash, apples, oatmeal, ginger, curry powder and salt. Lock the lid in place.

3. Over high heat, bring to high pressure. Lower the heat just enough to maintain high pressure, and cook 5 minutes. Allow the pressure to come down naturally or use a quick-release method.

4. Remove the lid, tilting it away from you to allow any excess steam to escape. If the squash is not fork-tender, replace (but do not lock) the lid, and cook a few more minutes in the residual heat.

5. Puree the soup in two or three batches in a blender (preferred) or food processor, and return to the cooker to reheat before serving.

Slow Cooker Soup Recipes

Arlene's Slow Cooker Potato Soup



This easy slow cooker recipe makes a great rich and creamy potato soup. Try adding cheese, bacon, scallions or sour cream for an even richer loaded baked potato taste.

Ingredients

- 8 potatoes, cubed
- 2 onions, chopped
- 2 tablespoons margarine
- 2 chicken bouillon cubes
- 2 tablespoons parsley
- 6 cups water
- 2 cups milk
- 1/2 cup flour, mixed with water

Instructions

1. Place all ingredients up to and including the water into a slow cooker and cook all day on low to medium.

2. Thirty minutes to one hour before serving, add milk and flour mixture. After the soup starts to thicken, it is ready to serve.

Notes

Add 1/4 pound of Velveeta cheese for Cheese potato soup. 1 can evaporated milk may be substituted for the regular milk.

Hearty Basil and Bean Soup

This Italian bean soup is perfect for a cool autumn night sitting around the table with family and friends. You can change up the recipe and switch out vegetables for your favorites and leave out the meat for a hearty vegetarian option.

Ingredients

- 1/2 pound dried white kidney beans or great northern beans
- 1 pound lean stewing meat, cut in 1-inch cubes
- 2 small zucchini (unpeeled), diced
- 2 turnips, peeled and diced
- 1 large potato, peeled and diced
- 2 stalks celery, sliced
- 2 medium onions, chopped
- 28 ounces can whole tomatoes
- 2 teaspoons leaf basil
- 1/8 teaspoon crushed red pepper
- 1 tablespoon salt, or to taste
- 2 tablespoons olive oil

Instructions

1. Completely soften beans.

2. Combine all ingredients in slow cooker; add water to cover and mix well. Cover and cook on high setting for 3 hours. Turn to low setting for 8 to 14 hours (or cook entire time on high setting for 5 to 7 hours).

Awesome Slow Cooker French Onion Soup



Create the delicious, oniony taste of classic French onion soup in your slow cooker. This slow cooking method allows all the flavors to meld and develop over time, creating a beautifully balanced soup.

Ingredients

- 2 pounds onions, sliced thin
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/4 cup margarine
- 3 tablespoons olive oil
- 2 tablespoons flour
- 2 cans condensed beef broth
- 2 cans condensed beef consommé
- 1/2 cup dry white wine
- 1 teaspoon Worcestershire sauce
- 3 soup cans water
- 1 loaf French bread, sliced
- Olive oil
- Parmesan cheese, freshly grated
- Swiss cheese, freshly grated

Instructions

1. Melt margarine and olive oil together in large skillet. Add sliced onions, sugar and salt to skillet, sauté approximately 20 minutes or until golden. Sprinkle onions with flour and cook an additional 2 - 3 minutes.

2. To slow cooker, add the remaining ingredients and the onion mixture. Cook at least 8 hours or follow individual slow cooker directions.

3. Brush 1 inch slices of French bread on both sides with olive oil. Sprinkle one side with parmesan cheese and broil. Put broiled side down in got soup, sprinkle top side of bread with parmesan and top with grated Swiss cheese. Broil until bubbly.

Black Bean and Potato Soup

This hearty ham and potato soup is a classic recipe. The seasonings and black beans add a southwest flair to the traditional soup. Try this one garnished with sour cream and chopped tomatoes.

Serves: 6

Ingredients

- 16 ounces can black beans, drained
- 2 potatoes, peeled and diced
- 1/2 pound cooked ham, cut in pieces
- 6 cups beef broth
- 1/4 cup onions, chopped
- 4 ounces can chopped jalapeno peppers or mild green chilies
- 1 clove garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon ground oregano
- 1 teaspoon ground thyme
- 1/8 teaspoon ground cloves
- Sour cream and chopped tomatoes, for garnish

Instructions

1. In Crock-Pot, combine beans, potatoes, ham, broth, onion, peppers, garlic, cumin, oregano, thyme, and cloves.

2. Cover and cook on Low 8 to 10 hours or on High 4 to 5 hours. Serve.

3. Garnish bowls with sour cream and chopped tomatoes, if desired.

Carol's Turkey Soup Slow Cooker Style

This hearty soup comes together beautifully in the slow cooker and is reminiscent of a turkey chili. For a vegetarian option, try replacing the beef bouillon with vegetable broth and add more veggies or beans instead of turkey.

Ingredients

- 1 pound ground turkey
- 1/4 teaspoon pepper
- 1/4 teaspoon oregano
- 1/4 teaspoon basil
- 3 teaspoons beef bouillon
- 3 cups boiling water
- 8 ounces tomato sauce
- 1 tablespoon soy sauce
- 1 cup celery, diced
- 1 cup carrots, diced
- 1 large onion, diced
- 1 cup fresh mushrooms
- 1 cup green pepper, diced

Instructions

1. Add all ingredients except sliced mushrooms to slow cooker.
2. Cover and cook on low for 6 to 8 hours.
3. Add mushrooms and turn up to high for 10 to 15 minutes.
4. Serve with rolls or garlic bread.

Slow Cooker Mexican Soup

Let this easy recipe for a slow cooker show you how to make a delicious Mexican-style soup. With two types of meat and plenty of herbs and spices, this easy slow cooker soup recipe is the best.

Ingredients

- 1 pound lean ground beef
- 8 cups chicken stock
- 4 tablespoons flour
- 1 egg
- 1 red chili pepper
- 4 medium carrots, grated
- 5 1/2 tablespoons Minute rice
- 1/2 pound spinach, chopped
- 1/2 teaspoon oregano
- 1/4 pound ham, chopped
- 2 1/2 tablespoons parsley

Instructions

1. Mix beef, 1/2 cup stock, flour and egg. Form into small balls. Set aside.

2. Put remaining stock, chili pepper, carrots and rice in slow cooker on high to simmer. When simmering, add meat balls cover and cook 1/2 hour. Then turn heat on low and cook 3 hours.

3. Add other ingredients and cover and cook for 20 more minutes.

Notes

May be served with lemon wedges if desired.

Slow Cooker Beef Dumpling Soup



Are you looking for easy slow cooker soup recipes, well you've found what you need here. Slow Cooker Beef Dumpling Soup is easy, delicious and not your ordinary dumpling soup.

Serves: 6

Cooking Time: 6 hr 30 min

Ingredients

- 1 pound beef stew meat, cubed
- 1 package Lipton's onion soup mix
- 6 cups hot water
- 2 carrots peeled and shredded
- 1 stalk of celery, finely chopped
- 1 tomato, peeled and chopped
- 1 cup biscuit mix
- 1 tablespoon finely chopped parsley
- 6 tablespoons milk

Instructions

1. In slow cooker, sprinkle beef with dry onion soup mix.

2. Pour hot water over meat. Stir in carrots, celery and tomato.

3. Cover and cook on low 4-6 hours or until meat is tender.
4. Turn control to high. In a small bowl, combine biscuit mix with parsley.
5. Stir in milk with fork until mixture is moistened.
6. Drop dumpling mixture into slow cooker with a teaspoon.
7. Cover and cook on high for 30 minutes.

Slow Cooker Corn Chowder



Corn chowder is a great late summer, early fall soup when corn is at its peak season. This recipe uses canned corn, but try going for the stuff straight off the cob for a fresh variation. This recipe would also be great with the addition of a protein like crab meat or chicken.

Serves: 9

Ingredients

- 3 bacon slices, diced
- 1/2 cup onion, minced
- 1/2 cup celery, minced
- 2 cups water
- 3 teaspoons chicken bouillon
- 2 cups potatoes, minced
- 2 cups milk or soy/rice milk
- 2 cups liquid non-dairy creamer, mocha flavor, cream, milk or soy/rice milk
- 3 cans corn, cream style
- 2 tablespoons margarine

Instructions

1. Fry diced bacon until crisp, remove from pan. Add minced onion and celery to bacon grease and sauté until limp.

2. Combine above in slow cooker with water, bouillon, potatoes, margarine and corn.

3. Cover and cook on low 7 to 9 hours.

4. Add milk and cream, cook 30 minutes more or until heated through.

Note: You can use chicken stock to replace water and bouillon cubes. Mocha mix makes this soup extremely rich tasting, and the Mocha mix does not curdle with high heat like regular milk or cream. This can also be made on the stovetop. Instead of placing in slow cooker, simmer on the stove until potatoes are tender. Add the milk, cream, or liquid non-dairy creamer and heat through. Serve immediately.

Other Easy Soup Recipes

Savory Butternut Squash Soup



By: Ellie Krieger of NewWayRa.com

This tasty soup combines butternut squash and spicy ginger. Create this soup when entertaining guests or just for a family dinner. You'll love the results when you make savory butternut squash soup.

Ingredients

- 1 tablespoon olive oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground ginger
- 1 1/2 pounds pre-cut cubes butternut squash, fresh or frozen (about 4 cups)
- 4 cups low sodium chicken broth
- 1 tablespoon pure maple syrup
- 3/4 teaspoon salt
- 4 teaspoons plain low-fat yogurt for garnish

Instructions

1. Heat the oil over medium heat in a 6-quart stockpot. Add the onions and cook until soft but not brown, about 6 minutes.

2. Add the garlic, allspice and ginger and cook, stirring frequently, for 1 minute more.

3. Add the butternut squash, broth, and salt and bring to a boil.

4. Reduce heat to medium-low and simmer until squash is tender and the broth is slightly reduced, about 15 minutes for fresh squash and 5 minutes for frozen.

5. Remove from heat stir in maple syrup. Allow to cool slightly, about 15 minutes, then puree with an immersion blender or in a regular blender, about 1 cup at a time, until smooth.

6. Ladle into serving bowls and garnish with yogurt, if using.

Creamy Broccoli Cheese Soup

Don't you just love a good recipe for a warm, creamy broccoli cheese soup? This one is so easy and so delicious, you'll wonder why you didn't start making it on a regular basis years ago. No time like the present!

Serves: 4

Cooking Time: 20 min

Ingredients

- 2 cups butternut squash, steamed until soft
- 3/4 cup beef broth
- 2 teaspoons margarine
- 1/4 cup onion, finely chopped
- 1 tablespoon all-purpose flour
- 1 cup milk
- 3 ounces sharp cheddar cheese, shredded
- 1 tablespoon Parmesan cheese, freshly grated
- 2 cups broccoli florets, steamed, chopped

Instructions

1. In blender or food processor, add cooked squash and broth, purée until smooth and set aside.
2. Meanwhile, in large nonstick saucepan, melt margarine over medium-high heat.
3. Add onion and cook, stirring constantly, until soft, 4-5 minutes.
4. Sprinkle with flour, cook 1 minute more.
5. Gradually add squash mixture and milk, cook, stirring gently, until just below boiling.
6. Add cheddar and Parmesan cheeses, whisk until fully melted.
7. Stir in broccoli, serve immediately.

Acorn Squash Bisque



Warm, buttery squash tastes like fall - celebrate the season with Acorn Squash Bisque. This recipe serves 7, so cook up a big pot for a Halloween party!

Serves: 7

Preparation Time: 5 min

Cooking Time: 1 hr 5 min

Ingredients

- 2 medium acorn squashes (about 1 1/2 pounds each)
- 1/3 cup dry sherry
- 1 cup chopped onion
- 2 cloves garlic, halved
- 1 1/4 cups chopped red bell pepper
- 3 cups low-sodium chicken broth
- 1 cup unsweetened orange juice
- 2 teaspoons peeled, grated ginger root
- 1/2 teaspoon curry powder
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt

Instructions

1. Preheat oven to 350 degrees F. Line a baking sheet with aluminum foil. Cut each squash in half lengthwise. Place squashes, cut side down, on prepared baking sheet. Bake for 30 minutes or until tender, let cool.

2. Discard seeds and membrane. Scoop out pulp to yield 2 cups and set aside, discard remaining

pulp.

3. In a large saucepan, bring sherry to a boil over medium-high heat. Add onion and garlic, cook 3 minutes, stirring frequently.

4. Add bell pepper; cook 3 minutes, continuing to stir. Add reserved squash pulp, chicken broth, and remaining ingredients, bring to a boil.

5. Cover, reduce heat, and simmer 30 minutes, stirring occasionally. Place squash mixture in container of an electric blender or food processor, cover and process until smooth. Serve warm.

Baked Potato Soup

Potato soup recipes are the epitome of warm and wonderful. Easy soup recipes like this baked potato soup make delicious, creamy, easy soups that will fill you up and feed your family for not a lot of money - just a lot of flavor.

Ingredients

- 2 large baking potatoes
- 3 tablespoons thinly sliced scallions
- 1/3 cup margarine or butter
- 1/3 cup flour
- 2 teaspoons snipped fresh dill or 1/4 teaspoon dried dill
- 1/3 teaspoon salt
- 1/4 teaspoon pepper
- 4 cups milk
- 3/4 cup shredded American or cheddar cheese
- 3 tablespoons chopped scallion for garnish
- 4 slices bacon, cooked crisp and crumbled

Instructions

1. Preheat oven to 425 degrees F.
2. Wash potatoes and prick with a fork.
3. Bake for 40-60 minutes or microwave for about 7 minutes. Let cool.
4. Cut potatoes in half, and scoop out potato. Discard skins.
5. In a large saucepan cook scallions in butter until tender; stir in flour, dill, salt, and pepper. Add milk all at once. Cook and stir until thick and bubbly. Cook and stir for 1 minute more.
6. Add potato pulp and 1/2 cup of cheese. Stir until melted.
7. Garnish with remaining shredded cheese, scallion and bacon. You can also add couple tablespoons of chopped, canned or fresh tomato to the soup.

Real Tomato Soup

You haven't had a tomato soup recipe like this. Homemade is the keyword in this Real Tomato Soup recipe, it's truly amazing.

Serves: 4

Ingredients

- 3 medium tomatoes, peeled and quartered or 16-ounce can tomatoes, cut up
- 1 1/2 cups water
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1/2 of a 6-ounce can (1/3 cup) tomato paste
- 1 tablespoon snipped fresh parsley
- 2 teaspoons instant chicken bouillon granules
- 2 teaspoons lime juice OR lemon juice
- 1 teaspoon sugar
- few dashes bottled hot pepper sauce
- snipped fresh parsley (optional)

Instructions

1. If desired, seed the fresh tomatoes.

2. In a large saucepan combine fresh tomatoes or un-drained canned tomatoes, water, onion, celery, tomato paste, parsley, chicken bouillon granules, lime juice or lemon juice, sugar and the hot pepper sauce.

3. Bring to boiling. Reduce heat and simmer, covered about 20 minutes or until celery and onions are very tender. Cool the mixture slightly.

4. Place one-third of the mixture in a blender container. Cover and blend till smooth. Repeat with the remaining mixture.

5. Return all of the mixture to the saucepan; heat through. If desired, garnish with additional parsley.

Best Italian Wedding Soup

You haven't tried a soup recipe until you've tried this Best Italian Wedding Soup recipe. Whether for a special occasion or just because you can, make up a batch of this delicious soup today.

Cooking Time: 1 hr 40 min

Ingredients

- 1 head of escarole, washed, steamed and chopped to bite size
- 2 hard boiled eggs, chopped
- 1 1/2 pounds chicken, on bone
- small pre-cooked meatballs, marble size
- 1 large onion
- celery leaves
- 1/2 cup carrots
- 1/2 cup chopped celery
- 1 cup crushed egg noodles or pastene
- fresh parmesan, to sprinkle over top (optional)

Instructions

1. Place chicken, onion, celery leaves in a pot. Pour water over top until just covered and bring to boil.

2. Reduce heat and simmer until chicken is very tender and falls away from the bone, about 1- 1 1/2 hours.

3. Remove chicken, celery leaves and onion. Chop chicken to bite sized pieces. Reserve broth.

4. Put celery and carrots in broth. Cook until tender, about 4-5 minutes. Add escarole, meatballs, noodles, eggs, and chicken. Bring to a low boil.

5. Simmer until noodles are cooked. Serve hot with crusty bread. Sprinkle parmesan cheese on top.

Amish Church Soup



By: The Homestyle Amish Cookbook, 2010. Published by Harvest House Publishers. Used by permission.

This simple soup recipe is one of the best quick and easy Amish recipes you can find. Try this Amish Church Soup for lunch or alongside dinner for the perfect finish. It's perfect for anyone who's on a budget too!

Ingredients

- 1 onion, chopped
- 1/2 stick of butter
- 3 cups cooked navy beans
- 4 quarts milk
- bread, cut into bite sized pieces
- salt and pepper to taste

Instructions

1. In a large pot brown chopped onion in butter. Add beans and milk.

2. Bring just to the boiling point. Add bread cubes and salt and pepper to taste.

Zesty Beef and Vegetable Soup

Warm up with a big bowl of this easy recipe for a slow cooker. Green beans, corn and other vegetables combine with ground beef to form an utterly tasty concoction in this easy slow cooker soup recipe.

Ingredients

- 1 pound ground beef
- 1/2 cup onion, chopped
- 2 cloves garlic, minced
- 2 cups pre-shredded coleslaw mix
- 10 ounces package frozen whole kernel corn
- 9 ounces package frozen cut green beans
- 4 cups hot-style vegetable juice
- 14 1/2 ounces can Italian-style stewed tomatoes, un-drained
- 2 tablespoons Worcestershire sauce
- 1 teaspoon dried basil, crushed
- 1/4 teaspoon pepper

Instructions

1. In large skillet, cook ground beef, onion, and garlic till meat is brown and onion is tender. Drain fat.

2. In slow cooker, combine meat mixture, coleslaw mix, frozen corn, frozen green beans, vegetable juice, un-drained tomatoes, Worcestershire sauce, basil, and pepper.

3. Cover; cook on low setting for 8 to 10 hours or on high setting for 4 to 5 hours.

Hearty Stew Recipes

Cock a Leekie Stew

It's a funny name for a no-nonsense dish! Cock a Leekie Stew is basically a traditional chicken soup. It's up to you to guess where it's from!

Serves: 6

Preparation Time: 10 min

Cooking Time: 1 hr 10 min

Ingredients

- 6 small chicken breasts, cut into pieces
- 4 leeks
- 1 carrot
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 turnip, diced
- 6 cups chicken stock

Instructions

1. Cut off green leaves of leeks. Peel carrot.

2. Boil leek greens and carrot peelings and turnip trimmings in large pan of boiling water for twenty minutes.

3. Pour into another pan through sieve. Add chicken pieces, diced turnip, sliced leeks (white bits), sliced carrot, salt and pepper and cook for 1 hour and 10 mins.

Beginner's Luck Beef Stew

This is another one of those terrific Campbell's mushroom soup recipes that is tasty, hearty, and easy to make. It sure is a favorite with our family!

Ingredients

- 3 pounds chuck roast, cut into 1-inch cubes
- 1 16-ounce can whole peeled tomatoes, un-drained
- 1 quart baby carrots, rinsed
- 5 medium-sized white potatoes, peeled, cut into 1-inch chunks
- 2 medium-sized onions, diced
- 2 cloves garlic, crushed
- 2 green bell peppers, cut into 1-inch squares
- 1 8-ounce can Campbell's Cream of Mushroom soup, undiluted
- 1 cup all purpose flour
- 1/2 cup white vinegar
- 1 tablespoon salt
- 1 teaspoon black pepper
- 1 teaspoon vegetable oil

Instructions

1. Clean and chop veggies, then dice onions.
2. Pour some oil into a frying pan and heat. Fry onions until somewhat clear and then add crushed garlic to pan and fry for 1 minute while stirring to release garlic oils.
3. Place onions/garlic into Crock-Pot with veggies.
4. Pour a drop of oil into the same frying pan and lightly brown the beef cubes.
5. Add beef to Crock-Pot.
6. Pour entire can of tomatoes into Crock-Pot. Stir the ingredients in the pot.
7. In the empty tomato can, mix salt, the teaspoon of oil, pepper, and vinegar. Add water to the can to fill it, then pour can's contents into the Crock-Pot and stir.
8. Cook on low heat for 1 to 2 hours, then add soup and stir in flour.
9. Leave covered pot on low heat for about 8 hours.

Notes

- Best to start this stuff in the morning to have for dinner or after dinner to eat the next day.
- Have plenty of biscuits ready.
- This recipe makes about 1 1/2 gallons of stew.
- Refrigerate after cooling to room temperature.
- Substitute 2 cups white wine for vinegar, do not substitute salt.
- A third bell pepper adds color and flavor.
- Reduce salt to 1 teaspoon and add celery and extra bell pepper for "greener" flavor.

Marlboro Chuckwagon Stew

This classic beef stew will surely please the men of the house. This is the perfect dish to eat after an afternoon spent working or playing outside in the cold.

Serves: 8

Cooking Time: 2 hr 45 min

Ingredients

- 2 1/2 pounds beef stew meat
- 2 tablespoons flour
- 1 tablespoon paprika
- 1 teaspoon chili powder
- 2 teaspoons salt
- 3 tablespoons vegetable shortening
- 2 onions, sliced
- 1 clove garlic, minced
- 1 (28-ounce) can tomatoes, un-drained
- 3 tablespoons chili powder
- 1 tablespoon ground cinnamon
- 1 teaspoon ground cloves
- 1/2 teaspoon crushed red pepper
- 2 cups cubed potatoes
- 2 cups sliced carrots

Instructions

1. Coat beef in mixture of flour, paprika and 1 teaspoon chili powder and salt. Brown in melted shortening in a large Dutch oven, slowly. Add onions, garlic and cook until soft.

2. Add tomatoes, 3 tablespoons chili powder, cinnamon, cloves and crushed red pepper. Cover and simmer 2 hours.

3. Add potatoes and carrots and cook until vegetables are done, about 45 minutes.

Slow Cooker Pork Chop Stew

Thick and hearty, this easy slow cooker soup recipe is a meal by itself. This easy recipe for a slow cooker is a great use for pork chops.

Ingredients

- 6 pork loin chops
- 4 tablespoons flour
- 2 tablespoons oil
- 6 medium potatoes, cubed
- 1 medium onion, chopped
- 1 small cabbage, cut in thin wedges (optional)
- 4 carrots, diced
- 1/4 teaspoon salt
- 1/2 teaspoon pepper
- 2 teaspoons beef bouillon granules
- 1/4 cup water
- 14 1/2 ounces can sliced tomatoes
- 1/2 cup sour cream
- 2 tablespoons cornstarch

Instructions

1. Trim fat from chops. Coat with 2 tablespoons flour. Brown chops in oil over medium heat.

2. Place potatoes, onion and carrots in slow cooker. Sprinkle remaining flour over and toss to coat.

3. Layer over potato mixture, in order, cabbage, salt, pepper, chops, bouillon, 1/4 cup water and stewed tomatoes with juice. Do not stir.

4. Cover and cook on high 3 1/2-4 hours or on low for 7 - 8 hours

5. Optional: in small saucepan, stir sour cream and cornstarch until smooth. Measure cooking liquid and add enough water or milk to 1 1/2 cups. Stir into saucepan. Cook and stir over medium heat until thick and mixture comes to a boil. Serve with chops.

Roast Chicken Stew

Cook up this savory and comforting Roast Chicken Stew. It's popular among easy stew recipes and sure to be popular in your house.

Serves: 4

Ingredients

- 3 tablespoons butter
- 2 tablespoons chopped onions
- 2 tablespoons flour
- 17 ounces beef stock
- 1 1/2 ounces dry port or red wine
- 2 thick lemon slices with peel
- 2 bay leaves
- 1 teaspoon salt and fresh ground pepper
- dash or two of wine vinegar
- 1 1/4 pounds roast chicken (just the meat, cut into bite-sized pieces)

Instructions

1. Melt the butter in a heavy-bottomed non-reactive saucepan.

2. Add the chopped onions and cook until translucent. Add the flour, and cook until the *roux* is golden brown.

3. Pour in the beef stock and port. Add lemon slices, bay leaves, salt and pepper.

4. Allow the sauce to cook for about 20 minutes, stirring occasionally, then pour through a fine strainer, test for seasoning, and add vinegar and salt or pepper to taste.

5. Add the chicken pieces and heat over a low flame. Serve with mashed potatoes or noodles or dumplings.

All In One Fiesta Stew Pot

For a stew that is warm and wonderful, you've got to try this one-pot recipe. It's the perfect recipe for the weekend - set it up on the stove, go play with the kids, come back and do a little more, play some more. It takes time, but is easy - so good you can almost smell it now!

Cooking Time: 1 hr 45 min

Ingredients

- 3 tablespoons all-purpose flour
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon ground cinnamon
- 1 1/2 pounds beef chuck, cut into 1-inch cubes
- 2 tablespoons vegetable oil
- 1 cup defatted beef broth
- 1/2 cup apple juice
- 6 small white potatoes, peeled and quartered
- 2 medium sweet potatoes, peeled and cubed
- 1 medium green bell pepper, halved and seeded
- 1 medium red bell pepper, halved and seeded
- 1 medium onion, peeled and slivered
- 1 10-ounce can diced tomatoes with green chilies
- 1 8-ounce can tomato sauce
- 2 tablespoons honey
- 2 Granny Smith apples, cored and cut into 1-inch pieces
- 1 15-ounce can dark red kidney beans, drained and rinsed
- 2 tablespoons chopped flat-leaf parsley
- Shredded cheddar cheese, for garnish
- Coarsely chopped black olives, for garnish

Instructions

1. Combine flour, cumin, chili powder, garlic and cinnamon in a large bowl.

2. Add meat cubes and toss with a fork to coat.

3. Heat oil in a large, heavy pot and brown the meat.

4. Add broth and apple juice.

5. Cover and simmer on medium until meat is tender, about 1 hour.
6. Add potatoes, bell peppers, onion, tomatoes, tomato sauce, and honey; cover and simmer until potatoes are tender, about 30-35 minutes.
7. Add apples and kidney beans; cover and simmer until the apples are tender, about 15 minutes.
8. Stir in the chopped parsley.
9. Serve in shallow bowls, garnished with shredded cheese and chopped olives.

Baked Beef Stew

Hearty beef stew is the perfect dish on those cold winter nights. This rich dish is baked to perfection and is enough to feed a whole heap of friends and family members.



Serves: 8

Cooking Time: 2 hr

Ingredients

- 14 1/2 ounces canned tomatoes, diced and in liquid
- 1 cup water
- 3 teaspoons tapioca
- 2 teaspoons sugar
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 2 pounds stew meat, cut in 1-inch cubes
- 4 carrots, cut in 1-inch chunks
- 3 potatoes, peeled and quartered
- 2 celery ribs, cut in 3/4 inch chunks
- 1 onion, cut into chunks
- 1 slice bread, cubed

Instructions

1. Preheat oven to 375 degrees F degrees.

2. In a large bowl, combine the tomatoes, water, tapioca, sugar, salt and pepper.

3. Add remaining ingredients, mix well.

4. Pour into a greased 13x9x2-inch pan or a 3-quart baking dish.

5. Cover and bake at 375 degrees F degrees for 1¾ to 2 hours or until meat and vegetables are tender. Serve in bowls.

Beef and Vegetable Stew



This hearty beef and vegetable stew combines flavors for a wonderfully warm winter meal. The potatoes in this stew make this a filling dish and because it's made in a slow cooker, it's a super easy recipe.

Serves: 6

Cooking Time: 8 hr

Ingredients

- 6 medium white potatoes (about 2 lbs) peeled and cubed
- 6 medium carrots, peeled and cut diagonally into 1/4-inch slices
- 1 onion, coarsely chopped
- 1 celery rib, chopped
- 2 pounds beef stew meat or chuck roast, trimmed of fat and cut into 1-inch cubes
- 3 tablespoons all-purpose flour
- 1/2 cup beef broth
- 1 cup dry red wine
- 1 can corn, drained
- 1 can green bean, drained
- 1/2 bag frozen peas
- Salt and pepper, to taste

Instructions

1. In a 6-quart slow cooker, mix the potatoes, carrots, onion and celery. Toss the beef with flour to coat evenly. Add to the slow cooker. Top with the beef broth and red wine, pepper and salt. Cover and cook on the high setting 1-1 1/2 hours.

2. Reduce the heat setting to low and cook 7 hours longer, or until the beef is tender, stirring once or twice during cooking.

3. Add the corn, beans and peas and cook for one more hour or until hot through. Season with salt and pepper to taste.

Hearty Beef Stew

Nothing says "hearty" like a delicious bowl of beef stew. It warms you up when it's cold outside, and unlike many other soups, it really can stick to your ribs and fill you up. A beef stew recipe makes a wonderful meal.

Serves: 8

Cooking Time: 1 hr 15 min

Ingredients

- 4 slices bacon
- 2 pounds boneless beef chuck or round steak, cut in 1 inch cubes
- 1 large clove garlic, minced
- 1 envelope Lipton onion soup mix
- 2 1/2 cups water
- 1 tablespoon red wine vinegar

Instructions

1. In a Dutch oven or 6 quart saucepan, brown the bacon until crisp.
2. Remove the bacon, drain, crumble, and set aside, reserving 1 tablespoon drippings.
3. Brown the beef in two batches in the reserved drippings. Remove and set aside.
4. Add the garlic to the drippings and cook over medium heat, stirring frequently, 30 seconds.
5. Return the beef to the Dutch oven.
6. Add the onion soup mix blended with the water.
7. Bring to a boil over high heat.
8. Reduce the heat to low and simmer, covered, stirring occasionally, 1 1/4 hours or until the beef is tender.
9. Skim the fat, if necessary.
10. Stir in the vinegar and sprinkle with the bacon. Ladle into bowls and serve.

Janet's Beef Stew



This is not your ordinary beef stew recipe...its better! The addition of orange juice makes it really something special. Try it tonight - your family will love it!

Serves: 8

Cooking Time: 1 hr 50 min

Ingredients

- 2 pounds pre-cut stew beef
- 2 tablespoons all-purpose flour
- 2 tablespoons olive oil
- 4 garlic cloves, minced
- 1 small onion, chopped
- 1 teaspoon dried thyme
- 1 14.5-ounce can stewed tomatoes
- 1 1/2 cups beef broth
- 3 tablespoons red wine vinegar
- 5 russet potatoes, peeled and diced
- 1 cup orange juice
- 1/4 teaspoon black pepper
- 1 large carrot, finely diced
- 1 cup frozen peas, thawed

Instructions

1. Preheat oven to 350 degrees F.

2. Place meat cubes and flour in a large, re-sealable plastic bag. Close bag and shake to coat meat.

3. In a large skillet, heat 1 tablespoon of the oil over medium-high heat. Cook meat in batches, adding more oil as needed, for 6-8 minutes or until browned all over. Transfer to a large oven-proof casserole.

4. Drain most of the oil from skillet; add garlic, onion, and thyme and sauté for 1-2 minutes or until garlic is softened.

5. Add in tomato, beef broth and vinegar, stirring to scrape up the brown bits; bring to a boil. Once boiling, remove from heat and pour over meat in the casserole dish.

6. Add potatoes, orange juice and pepper.

7. Cover casserole dish and bake for 1 hour.

8. Add carrot and peas, and bake uncovered, for an additional 30 minutes.

9. Remove casserole from the oven and let stand for 5 minutes.

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- *38 Best Soup Recipes & Hearty Stews*, including:
    - Amish Style Chicken & Corn Soup
    - Savory Butternut Squash Soup
    - Baked Potato Soup
    - Beginner's Luck Beef Stew

    and more!