{recipe} BEEFY BEAN SOUP

COAT A LARGE POT OR DUTCH OVEN WITH COOKING SPRAY AND WARM OVER MEDIUM-HIGH HEAT. ADD BEEF AND COOK, STIRRING CONSTANTLY, ABOUT 4 MINUTES, OR UNTIL NO PINK REMAINS. DRAIN OFF EXCESS FAT.
ADD BROTH AND ALL OF THE JAR INGREDIENTS (EXCEPT THE BAG OF MACARONI) TO THE POT. BRING TO A BOIL OVER MEDIUM-HIGH HEAT. REDUCE HEAT TO LOW, COVER AND SIMMER FOR 30 MINUTES, STIRRING OCCASIONALLY.

ADD MACARONI AND CONTINUE TO SIMMER ANOTHER 10 MINUTES, OR UNTIL PEAS ARE TENDER AND MACARONI IS COOKED. SERVE HOT. REFRIGERATE ANY LEFTOVER SOUP IN AN AIRTIGHT CONTAINER FOR UP TO A WEEK.

{ingredients}

MERRY CHRISTMAS!

1 POUND GROUND BEEF
12 CUPS (3 QUARTS) BEEF BROTH

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