Autumn Soup

Ingredients



- 1 lb ground beef
 2 garlic cloves
 2 onions
 2 c cubed carrots
 2 c cubed potato
 4 c water
 1 28oz can diced tomatoes
- 1 Tbsp salt 1/2 tsp mustard powder 1/4 c ketchup
- 1 tsp pepper
- 2 Tbsp Worcestershire sauce
- 1 tsp gravy powder or 1 beef stock
- cube
- 1 bay leaf

Directions

- 1. Brown meat
- 2. Chop onions & mince garlic add to browned meat & cook for 3-4 minutes
- 3. Drain off fat if needed
- 4. Add remaining ingredients, & simmer for 1 1/2 hrs.
- 5. Enjoy!