

Venison Burger Soup

By Dorothy Zehnder

- 1 pound ground venison
- 8 cups chicken broth, your choice or water
- 1 16-ounce can tomatoes, cut up
- 2 medium onions, chopped (6 ounces)
- 2 medium carrots, sliced (6 ounces)
- 2 stalks celery, chopped (4 ounces)
- 2 cups shredded cabbage (5 ounces)
- 1 cup potatoes, diced (6 ounces)
- 1 cup peas (3 ounces)
- 1 clove garlic, minced
- 1/3 cup pearl barley
- 1/4 cup ketchup
- 1 tablespoon instant beef bouillon granules
- 1 teaspoon salt
- 1 teaspoon. Bavarian Inn All-purpose seasoning
- 1/2 teaspoon Bavarian Inn's Venison, Lamb & Wild Game seasoning
- 1/4 teaspoon Bavarian Inn Supreme Pasta & Salad Seasoning
- 1 teaspoon dried basil, crushed

In a large Dutch oven or stock pot, cook ground venison until browned; drain off fat. Combine first 11 ingredients. Bring to a boil; turn down and simmer for about one hour. Add the remaining ingredients. Cook until vegetables are tender, approximately one to two more hours.

****Note from Dorothy – This is a tasty and hearty soup that makes great use of garden vegetables. It is also perfect for this time of year given the fall season and the cooler days. It really warms you up. No worries if you don't care for venison. Regular ground beef can be substituted.*