

Mock Turtle Soup

Shopping List:

- 1 pound boneless beef stew meat or chuck roast
- 2 small pork chops
- 1 boneless skinless chicken breast
- 1 chicken bouillon cube
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- 1 onion
- 2 cloves garlic
- 2 ribs celery
- 1 lemon, sliced
- 1 tsp. parsley flakes
- 1-2 bay leaves
- pinch of thyme, cloves, and allspice
- salt, pepper, and cayenne pepper to taste
- 1 pint tomatoes
- 2 oz. Tomato paste
- 1/3 cup flour
- 1 quart water

Directions:

Grind meats. Fry off all meat at one time just to get the rawness off (be careful not to overcook), then take meat out of the pot and proceed to make gravy by browning the onions, garlic, and then flour. Add tomatoes, then paste. After tomatoes fry a little while, add water and celery, spices and bouillon cubes, and cook until meat is really tender (about 2 ½ hours).