

## **Meatball Soup**

A soup that eats like a meal

I fell in love with this soup while on a family vacation in Florida during one of its infamous cold spells. At dinner, the restaurant listed the soup of the day as Meatball Soup. I thought, "I like meatballs, and I like soup, what could be bad?" Bad? This soup was so good, the whole family ended up ordering it and we took several containers along with us. When we got home, I did my best to reproduce this dish with some pretty good results. This soup is so thick and hearty, full of meat, veggies and even a starch – it's tough to know if one should eat it with a soup or a fork – it really is a soup that eats like a meal!

### Ingredients:

- 1 lb ground meat
- 1 onion, diced
- Oil for sautéing
- 1 12 Oz. bag frozen vegetables (I used one that had corn, peas, carrots and string beans)
- 2 medium potatoes, thinly sliced (or 2 14 ½ oz cans sliced potatoes)
- 1 large can (46 Fl. oz.) of tomato juice
- 1 c water
- Salt and pepper to taste
- 1/8 c ketchup

### Directions:

1. Sautee onion in oil until translucent and a little golden.
2. Brown meat in the same onion/oil mixture.
3. Add the rest of the ingredients.
4. Bring it to a boil and then let it simmer for 15-20 minutes.

**Serves 6-8.**