

Beef or Venison Vegetable Dumpling Soup

In large heavy bottom kettle:

- Add oil or 3 Tablespoons of lard, heat

Brown 1 to 1-1/2 pounds of beef or venison that has been cut up into 1 inch cubes or smaller (can use hamburger)

- Salt and pepper

Make sure you brown it well, this adds a lot of flavor to your soup

When meat has been browned add

- 1 large chopped onion and**
- 3 cloves of garlic, minced**

Onions add a lot of flavor so don't skimp

Add 4 cups of water and let simmer covered till meat gets tender while you are preparing the following veggies:

- 6-8 carrots- peeled and chopped
- 3 stalks of celery, including some of the leaves, chopped fine
- 4 medium potatoes, chopped (you can leave the peel on)
- 1 pepper chopped
- 1/4 of a green cabbage, cut in thin slices
- 1/2 teaspoon fresh sweet Thyme...the rosemary fell out of the cupboard and landed in my soup, that was pretty good too, but go lightly on both.
- 2 Tomatoes chopped, we leave the skins on
- Collards or kale, (remove stem and spine and cut up remaining collard leaf)

Once your meat is tender, start adding all your veggies starting with the "firmest" of them...carrots, celery, etc..ending with your collards.

You may need to add more water now, just don't overdo it. As the veggies cook, it get's juicier.

Bring this all to a simmer and continue to simmer until your firmest veggies are tender.

Taste the broth..do you need to add beef bouillon? If you added enough onions, probably not:)

Drop Dumplings

While your veggies and meat are simmering,.... in a separate bowl, mix together the following (How much do you like dumplings? Make a skinny batch or the fatter one)

1 or 1- 1/2 cups of flour