

# Betty's Crazy Eight Can Soup Recipe



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In this video, Betty demonstrates how to make Chef Jason's Crazy Eight Can Soup. (Chef Jason is Chelsea's brother-in-law.) The soup consists of a pound of browned ground beef and eight cans of common soups and vegetables. It is extremely tasty, and it makes a huge amount! You will find it very easy to make and also easy on your budget! It will warm your stomach and your heart as the days shorten with fall into full swing and winter on the way! (It can be refrigerated and taste even better the next day when re-heated!!!)

Ingredients:

1 pound lean ground beef

(3) 10.75 oz. cans minestrone soup (You may use Campbell's soup, or another brand, if you prefer.)

(2) 15 oz. cans Ranch Style beans (If you can't find these, substitute chili hot beans or pinto beans flavored with some chili powder and cumin.)

14.5 oz. can diced tomatoes (Jason recommends fire-roasted.)

10 oz. can Rotel diced tomatoes and green chiles (Any brand will do.)

15.25 oz. can whole kernel corn (This can be yellow, white, or yellow and white mixed.)

In a deep skillet or Dutch oven, brown 1 pound ground beef. Pour off any excess grease. Add 3 cans minestrone soup, 2 cans Ranch Style beans, 1 can fire-roasted diced tomatoes, 1 can diced tomatoes and green chiles, and 1 can of whole kernel corn. Stir. Simmer over low heat for one-half hour (longer, if desired). Serve with cornsticks or saltine crackers and a glass of iced cider. Yum!!!