

### SMOKY BEAN SOUP

1 pound Navy beans  
4 smoked ham hocks  
1 large onion, chopped  
16 oz. chicken broth  
16 oz. beef broth  
2 carrots, julienned  
1 cup brown sugar  
1½ tsp. crushed red pepper  
1 tsp. salt  
¼ tsp. pepper  
1 Tbsp. Liquid Smoke  
1 Tbsp. oregano  
2 tsp. parsley flakes  
1 bay leaf

Soak beans overnight; drain and rinse. Combine all ingredients in crock pot and cook on low 8-10 hours. Remove hocks from soup. Remove meat from the hocks and return meat to soup. Serves 6-10.

**Rita Beichner**  
Titusville

### SPICY CHICKEN SOUP

2 pounds chicken, diced  
6 cups chicken broth  
4 oz. chopped celery  
4 oz. chopped onion  
1 Tbsp. minced garlic  
4 Tbsp. powdered cayenne pepper  
1 Tbsp. black pepper  
1 Tbsp. parsley flakes

Boil diced chicken in broth until cooked to 165 degrees. Add celery and onion. Let simmer for 1 hour. Add the garlic and both peppers. Let simmer for 15 minutes. Add parsley flakes and simmer 15 minutes. Makes 5-6 servings.

**Justin Harshbarger**  
North Clarion High School

### STUFFED GREEN PEPPER AND BANANA PEPPER SOUP

1½ pounds hamburger  
2 large green peppers, chopped  
2 large banana peppers, seeded and chopped  
1 medium onion, chopped  
3 Tbsp. olive oil  
4 cloves of garlic, minced  
1 envelope of Lipton onion soup mix  
4 beef bullion cubes  
1/8 cup brown sugar  
2 Tbsp. vinegar  
32 oz. beef broth  
14½-oz. can diced tomatoes  
2 15-oz. cans tomato sauce  
2 cups cooked white rice

Brown hamburger and drain off fat. Sauté banana peppers, green peppers, onion and garlic in olive oil until soft. In large pot add drained hamburger, pepper mixture and next seven ingredients. Bring to a boil, reduce heat and simmer for 30 minutes. Add rice and stir. Sprinkle soup with

shredded cheddar cheese and top with a dollop of sour cream. This is a thick and hearty soup. You may add more beef broth if you like a thinner consistency soup.

**Kelly Hawk**  
Brookville

### STUFFED PEPPER SOUP

2 pounds ground beef  
18 oz. tomato sauce  
28 oz. diced tomatoes, do not drain  
2 cups cooked long grain rice  
2 cups chopped green peppers  
2 beef bouillon cubes  
¼ cup brown sugar

Brown beef; drain. Add remaining ingredients. Bring to a boil. Reduce heat. Cover. Simmer 40 minutes or until peppers are tender. Serves 8.

**Logan Scott**  
Redbank Valley High School

### VENISON STEW

Cube 3 pounds venison, roll in 1/3 cup flour, then fry in 3 Tbsp. butter until golden. Put venison in soup pot and add 1 small bag of baby carrots, 6 potatoes that are chopped, ½ stalk of celery that is chopped, a medium onion that is chopped and a small can of diced tomatoes with liquid. Add 3 cups beef broth, 1 cup water and salt and

pepper. Bring to a boil, then simmer on medium heat for 4 hours. Can use beef cubes instead of venison. Serves 6.

**Shyla Johnson**  
Allegheny-Clarion Valley High School

### VENISON STEW

Select 2 pounds chuck or bottom round. Cut into 2-inch pieces. Roll meat in flour seasoned with salt and pepper. Brown thoroughly in 1 Tbsp. bacon fat. Cover with 1 quart hot water. Simmer 2 hours, adding water if necessary. Add 2 cups diced potatoes, 1 cup diced carrots, ½ cup diced parsnips, 1 cup celery, ½ cup diced green pepper, ½ cup diced onion, 1 Tbsp. salt and 2 beef bouillon cubes. Cook until vegetables are tender, about 30 minutes. If desired, thicken liquid for gravy.

**Patricia Wolfe**  
Parker

### VERY GOOD CHILI WITH SPAGHETTI, CORN & PEAS

1 pound hamburger  
1 pkg. chili spices  
1 small onion  
1 can kidney beans, drained  
1 can corn, not drained  
1 can tomato paste  
1 can diced tomatoes, not drained  
1 can corn, not drained  
1 can peas, not drained  
Spaghetti (as much as you desire)

Fry the hamburger with the chili spices and onion on low heat; drain the fat. Meanwhile, boil water to cook the spaghetti according to package directions. When the meat is done, add kidney beans, tomato paste and tomatoes. Let thicken a bit. Add cooked spaghetti, corn and peas. Let thicken to desired consistency or until spaghetti, corn and peas are warmed through.

**Dawn Renee Walters**  
Kossuth

### VIRGINIA PEANUT SOUP

¼ pound butter  
1 small onion, diced  
2 branches celery, diced  
3 Tbsp. flour  
2 quarts chicken broth  
1 pint peanut butter  
1/3 tsp. celery salt  
1 tsp. salt  
1 Tbsp. lemon juice  
½ cup unroasted peanuts, ground

Melt butter in pan, then add onion and celery. Saute for 5 minutes; don't brown. Add flour and mix well. Blend in hot chicken broth and cook for 30 minutes. Remove from stove; strain, and add peanut butter, celery salt, salt and lemon juice. Sprinkle ground peanuts on soup just before serving. Makes 15 servings.

**Lakenya Jacobs**  
Union High School

## KERVEN SUBARU



**The Subaru Outback.<sup>®</sup>**  
**Motor Trend's 2010**  
**Sport/Utility of the Year<sup>®</sup>**



**2010 Subaru Outback 2.5i**

**\$279<sup>00</sup>**  
**MONTH\***  
**42 MONTHS**  
**PLUS TAX**



"Reshapes the definition of SUV" – *Motor Trend*

\* Qualified lease applications with \$1860.00 down plus first payment, tax license fees and \$595.00 acquisition fee due at lease inception. \$0 security deposit, 10,000 miles per year. (Model ADB).

- ALL WHEEL DRIVE
- Dual Front, side and Side curtain air bags
- CVT Transmission
- 170 HP 2.5 Engine
- 29 MPG HWY
- Five Star Crash Test Rating
- Built in America

## KERVEN SUBARU

100 Barracks Road, Rt. 68, Butler "Top of New Castle St. Hill" Butler, PA 16001

kervensubaru.com

**724-287-0734**

