

STUFFED PEPPER SOUP

2 pds ground beef
½ medium onion, chopped
6 cups water
8 beef bouillon cubes
2 cans (28 ounces each) tomatoes with liquid, cut up
2 cups cooked rice
2 teaspoons salt
½ teaspoon pepper
½ teaspoon paprika
3 green, yellow or sweet red peppers, seeded and chopped

In a large Dutch pan or soup kettle, cook ground beef with onion until the meat is brown and the onion is tender; drain. Add bouillon cubes, tomatoes, rice and seasonings. Bring to boil; reduce heat and simmer, covered for 1 hour. Add chopped peppers; cook, uncovered, for 10-15 minutes or just until peppers are tender. Yield 14-16 servings (4 quarts).....for WW 2.5 pts a cup

