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# Beef-Tomato Chowder

*Nancy Nettie - Hudson's Novi*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1 pound ground beef**  
**1 can (28 ounce) tomatoes, undrained and cut up**  
**1 can (4 ounce) sliced mushrooms, drained**  
**1 package (20 ounce) soup vegetables**  
**2 cups water**  
**2 cups V-8 juice**  
**2 teaspoons instant beef bouillon OR two bouillon cubes**  
**2 teaspoons salt**  
**1/2 teaspoon sugar**  
**1/2 teaspoon pepper**  
**1/4 teaspoon dried basil leaves**

In a large saucepan, cook the ground beef until brown. Drain the fat.

Stir in the remaining ingredients. Heat to boiling, stirring frequently.

Reduce the heat. Cover. Simmer for 25 minutes.

Yield: 8 to 10 servings

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 1462 Calories; 121g Fat (75.2% calories from fat); 78g Protein; 12g Carbohydrate; 2g Dietary Fiber; 386mg Cholesterol; 4601mg Sodium. Exchanges: 0 Grain(Starch); 11 Lean Meat; 2 Vegetable; 18 Fat; 0 Other Carbohydrates.*