

**Jubilee Shores Goulash Soup**

2 cans (14.5 oz.) diced tomatoes, undrained Save $

1 (15 oz.) can tomato sauce

1 (32 oz. carton) beef broth

1 (16 oz.) box uncooked elbow macaroni

1 medium onion (diced)

1 lb. ground beef (or turkey)

1 – 28 oz. bag of Vegetables for Soup

5 cups water

½ teaspoon salt Save $

¼ teaspoon pepper Save $

Brown the ground beef (or turkey) with the diced onions until cooked. Add 3 cups of the water with all ingredients EXCEPT the elbow macaroni. Bring to boil, then reduce heat to simmer for 30 minutes. Add the elbow macaroni, stirring in for 1 minute to prevent sticking. Remove from heat and allow to cool. Once cooled, add the remaining 2 cups of water.

\*Cookies would be greatly appreciated, but not required\*

Plastic containers are available at the Welcome Desk or Church office. Please freeze and bring to church.

For delivery on

To help deliver or for questions contact:

**Randy Cox randy.cox@live.com (407) 402-9508**