

Hearty Winter Soup

Ingredients

3 lbs. meaty soup bones	3/4 lb. ground beef	1/4 cup chopped onion
10 cups water	1 egg	1/4 tsp. garlic powder
2 tsp. salt	1/2 cup dry bread crumbs	1 cup egg noodles
3 slices onion	1/3 cup tomato juice	15 oz. can tomatoes
3 peppercorns	3/4 tsp. salt	2 cups mixed chopped vegetables

Instructions

1. Cover bones with water and add salt, onion, and peppercorns.
2. Simmer, covered for 3 hours. Remove bones and boil, reducing stock to 6 cups.
3. Combine ground beef, egg, bread crumbs, tomato juice, salt, onion, and garlic powder.
4. Shape mixture into small balls and fry until a rich brown colour. Drain and set aside.
5. Boil noodles in salted water and drain.
6. Add vegetables and tomatoes to stock and cook until just tender.
7. Add noodles and meatballs. Boil gently for 15 minutes.