

Steak Soup
from Anita Campbell

1 pound round steak
1/2 cup butter
1/2 cup flour
1 medium onion, chopped
1 large carrot, chopped
3 stalks celery, chopped
1 (1 pound, 13 ounce) can tomatoes, chopped
1 (48 ounce) can beef stock
Salt and pepper
1 Tablespoon Worcestershire sauce
3/4 cup half and half

Finely dice meat and brown in butter. Stir in flour until smooth. Add onion, carrot, and celery and cook 10 minutes. Add tomatoes, stock, salt and pepper to taste and Worcestershire sauce. Simmer for 2 hours. Add half and half during the last 5 minutes of cooking. (If too thick, add more stock and adjust seasoning.)