

Turnip Beef Soup

From – www.mariquita.com

½ lb. beef sirloin or beef stew pieces
1 Tbsp olive oil
4 cups beef or chicken broth
1 cup beer
¼ cup barley, rinsed and drained
2-3 turnips, peeled and cut into small cubes
1-3 leeks or onions, chopped
2 Carrots, scrubbed & cut into small cubes
1 celeriac peeled and cut into small cubes
parsley, chopped
Fresh or dried thyme
salt and pepper to taste

- Trim away all visible fat from beef and cut into small cubes.
- Heat oil in a large saucepan; add beef and cook over medium heat to brown on all sides.
- Add remaining ingredients to pan and bring to a boil.
- Reduce heat and simmer, covered, for 1½ hours.



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