

Simply Elegant Soups

(NAPSA)—You don't need fine china or a silver platter to add a touch of sophistication to everyday meals. Preparing a flavorful homemade soup is a wonderful way to treat your family to a special dining experience any night of the week. With an endless variety of meats, vegetables and seasonings to choose from, it's easy to get creative in the kitchen and prepare something to please everyone.

Experienced cooks know the real "secret" to preparing a terrific homemade soup is a great-tasting base or stock, and many use a time-saving trick to start. Instead of spending hours making stock from scratch, use Swanson Broth, which comes in a variety of different flavors, such as chicken, beef and vegetable, as well as organic and lower sodium varieties. Its rich flavor is the perfect building block for many great-tasting, yet simple homemade soups.

It's never been easier to serve the culinary classic, *French Onion Soup*, at home. New Swanson Organic Beef broth provides a flavorful foundation for the distinctive soup, which is sure to impress family and friends.

Savory Vegetable Beef Soup is a satisfying meat-and-potatoes medley. This wholesome, all-in-one meal is ready in just 30 minutes and is perfect for home cooks to serve on busy weeknights, yet special enough for weekends.

For more great recipes, ideas and helpful cooking tips, visit www.swansonbroth.com.



Rich, homemade soups can now be made with organic, store-bought ingredients.

Swanson® French Onion Soup

Prep Time: 10 minutes

Cook Time: 45 minutes

- 1 Tbsp. vegetable oil**
- ¾ lb. onions, halved and thinly sliced (about 2½ cups)***
- ¾ tsp. sugar**
- 2 Tbsp. all-purpose flour**
- 3½ cups Swanson® Beef Broth (Regular, Lower Sodium or Certified Organic)**
- ¾ cup dry white wine or dry vermouth**
- 4 slices French bread, toasted****
- ½ cup shredded Swiss cheese**

HEAT oil in saucepot. Add onions. Cover and cook over low heat 15 minutes. Uncover.

ADD sugar and cook over medium heat 15 minutes or until onions are golden.

ADD flour and cook and stir

1 minute. Add broth and wine. Heat to a boil. Cook over low heat 10 minutes.

DIVIDE soup among 4 bowls. Top each with bread and cheese. Serves 4.

**Use a food processor with slicing attachment for ease in preparation.*

***For added flavor, rub bread with peeled garlic clove before toasting.*

Swanson® Savory Vegetable Beef Soup

Prep Time: 10 minutes

Cook Time: 20 minutes

- 1¼ cups Swanson® Beef Broth (Regular, Lower Sodium or Certified Organic)**
- 2 medium potatoes, cut into cubes**
- 1 cup cubed cooked beef**
- 3 cups V8® 100% Vegetable Juice**
- 1 can (about 8 oz.) whole peeled tomatoes, cut up**
- 1 bag (16 oz.) frozen mixed vegetables**
- ¾ tsp. dried thyme leaves, crushed**
- ½ tsp. ground black pepper**

PLACE broth and potatoes in saucepan. Heat to a boil. Cover and cook over low heat 5 minutes or until potatoes are tender.

ADD beef, vegetable juice, tomatoes, vegetables, thyme and black pepper. Cover and cook 15 minutes or until vegetables are tender. Serves 6.