



Recipes...

Granny Ruth's Taco Soup

2lbs Ground Beef
One small onion chopped
2 x 4oz cans Green Chiles chopped
One tsp salt
1/2 tsp pepper
3 x 14 1/2oz cans Mexican diced tomatoes
1 x 15 oz cans white hominy
2 x sachets (envelopes) taco seasoning mix
1 x sachets (envelopes) ranch dressing mix
1 1/2 cups water plus rinse all cans with 1/2 cup water
optional.....to put on the top of soup after serving
sour cream
Chopped green onions (spring onions)
Grated cheese - Cheddar and Monterey Jack
Diced Avocado

Brown beef and onions, drain fat. In a large pot and rest of ingredients and bring to a boil. Reduce heat and simmer about 1 hour. Top with optional ingredients if desired after serving into bowls.

Makes 10 to 12 servings.

Recipe supplied by Ruth Cherry, Houston, Texas



Recipes...

Rare Beef, Cucumber & Shallot Salad.

Ingredients

500g beef rump

Olive oil

Sea salt and freshly cracked black pepper, to taste

80g rocket leaves

80g watercress leaves

2 cucumbers, sliced

2 spring onions, finely sliced

110ml Caesar dressing

Method

Brush the rump liberally with olive oil. Season with the sea salt and pepper and grill 2 minutes each side or until rare. Remove the beef from the grill and rest it 2 minutes then slice thinly.

Mix the rocket, watercress, cucumber and shallots with the Caesar dressing and toss the beef slices through gently.

Serve immediately.

Serves - 4'ish.

Recipe supplied by, Jay Owen.