

Recipe for Yukon Soup

Ingredients

2-3 tbsp. Vegetable Oil (May not be needed)
2 large cloves garlic (Minced - if camping complete at home)
1 Vidalia onion (Chopped - if camping complete at home)
1 lb ground beef
7 strips Bacon
1 lb Macaroni elbows
3 Cans Campbell's Tomato Soup
Salt & Pepper (to Taste)

Instructions

In a large pot boil water for elbows add a little salt to the water. In large fry pan cook bacon until relatively crispy and set bacon aside. Do not drain grease. Using bacon grease as oil add minced garlic and chopped onion to pan, cook until onions become clear. Add 1 tbsp Veg. oil if needed. Brown the ground beef in pan with onion and garlic. Salt and pepper beef to taste. Add tbsp. veg. oil as needed. After you begin browning meet add pasta to boiling water. Make sure beef is completely cooked. Cook elbows until andante (a little under cooked at this point is ok). Drain and add the beef mixture to the pot. Crumble bacon into small pieces and add to the pot. Immediately add the 3 cans of Campbell's Tomato soup as well. Simmer for 5 minutes and serve. – (**Feeds 4 – 5 people**)

Tips for camping:

- 1) Empty Soup cans into Zip lock bag and freeze if warm weather camping
- 2) Repackage Beef to a Zip lock bag
- 3) Freeze Beef and Bacon if warm weather camping.
- 4) If you need to defrost faster add frozen ingredients to a room temperature pot of water and let sit for 1 – 2 hours.

Timing:

5 – 10 minutes for preparation at home.
20 – 30 minutes to cook.