

# Vegetable soup with smoked beef ribs

*From the kitchen of Chanel*

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## Ingredients

1/3 cup olive oil  
¼ teaspoon red pepper flakes (optional)  
1 large onion  
3 large cloves of garlic, minced  
1½ cups celery  
2 cups carrots, any color  
Several sprigs of rosemary and/or thyme (or 1 teaspoon each dried)  
2-3 cups red potatoes, diced  
1½ to 2 lbs. of smoked beef ribs on the bone, with meat separated and chopped into bite-sized pieces (you can also use leftover meat like steak, brisket, roast or even cooked ground beef)  
2 cans diced tomatoes  
6-8 cups beef broth

## Directions

1. Dice onion and add to large pot with olive oil, garlic, herbs and red pepper flakes, if you choose.
2. Sauté until translucent and add beef ribs (without meat) along with diced celery and carrot.
3. When vegetables begin to soften, add diced potatoes and broth.
4. Bring to a simmer and add tomatoes. Simmer for 20-30 minutes, until potatoes are cooked through. Add meat and adjust seasonings.

This recipe is very flexible. You can add or subtract any other veggies and it's still delicious!