

Beef Noodle Soup



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Beef Broth

4 quarts water
2 racks beef back ribs (about 14 ribs), cut apart
2 medium sweet onions, coarsely chopped
3 to 4 garlic cloves, minced
3 Roma tomatoes, diced

Soup

8 to 9 medium carrots, peeled and sliced
5 to 6 ribs celery, sliced
4 green onions, sliced
1 (6 ounce) can tomato paste
1 tablespoon dried parsley
1 tablespoon dried cilantro
2 teaspoons salt
2 teaspoons dried garlic
2 teaspoons chili powder
1 teaspoon dried oregano
1 teaspoon ground cumin
1/4 teaspoon ground cayenne pepper
1 recipe Grandma's Noodles and Dumplin's, (see Yummee Yummee Dreamees mix recipes)
1 (15.25 ounce) can whole kernel corn, undrained

Garnish

Sliced green onions

In a large stockpot, combine water, beef ribs, onion, garlic, and tomatoes. Bring to a boil, reduce heat, and cook over medium to medium-low heat until meat falls off bones. Remove ribs from pot and de-bone meat. Return meat to beef broth. Refrigerate overnight in sealed containers.

Remove beef broth from refrigerator and skim solidified grease from top of beef broth. Discard grease and return beef broth to stockpot. Bring to a boil over medium heat.

Add carrots, celery, green onions, tomato paste, parsley, cilantro, salt, dried garlic, chili powder, oregano, cumin, and cayenne pepper to beef broth. Return mixture to a boil. Reduce heat to medium-low and cook until vegetables are tender, approximately 1 hour.

Prepare Grandma's Noodles and Dumplin's recipe, using Yumee Yumee Dreamees mix. Cut noodles into 1/4 to 1/2 inch strips. Allow noodles to air dry.

Add corn to beef mixture. Return soup to low boil. Drop noodles into soup and cook for an additional 15 minutes, stirring occasionally.

Serve warm and garnish soup with additional sliced green onions.

Serves 8 to 10

Cook's Note: An eight-quart or larger stockpot is required for this recipe. Grandma's Noodles and Dumplin's is a free Dreamees mix recipe available on the Yumee Yumee website. Use our noodle recipe to make fun shapes, dumplings, or ravioli. As an option, use your favorite gluten-free pasta. Substitute beef back ribs with cubed beef such as stew meat or beef roast - about 2 to 4 pounds.