



Donated by Allen & Myra Charleston

Savory Soup

- 1 ½ pounds emu fan steak or roast cut into 1-inch cubes
- ¼ cup all-purpose flour
- 2 teaspoons vegetable oil
- 1 bunch green onions, sliced
- 2 cloves garlic, minced
- 1 quart canned whole tomatoes
- 2 beef bouillon cubes
- 2 quarts water
- 1 jar (16 ounce) small boiled onions, drained
- 1 can (6-ounce) vegetable cocktail juice
- 3 stalks celery, sliced into one inch pieces
- 2 medium yellow squash, sliced
- 1 bay leaf
- 1 tablespoon dried parsley flakes
- 1 teaspoon salt
- ½ teaspoon pepper

Dredge the meat in flour, coating well.

Heat oil in a Dutch oven, brown cubes on all sides in hot oil.

Add onions and garlic, cook over medium-high heat for one minute, stirring constantly.

Add remaining ingredients, bring to a boil. Reduce heat, cover and simmer 1 to 1 ½ hours, stirring occasionally.

Serves 8.