

## STEAK SOUP

### Ingredients:

2tbs butter  
2tbs veggie oil  
1.5lbs steak cut into cubes  
1/2 cup chopped onion  
3tbs all-purpose flour  
1tbs paprika  
1tsp salt  
1/4tsp ground black pepper  
4cups beef broth (32oz)  
2cups water  
4sprigs fresh parsley chopped  
2tbs chopped celery leaves  
1 bay leaf  
1/2tsp dried marjoram  
1.5cups cubed potatoes(peeled)  
1.5cups sliced carrots  
1.5cups chopped celery  
1 6ounce can tomato paste  
1 15.25ounce can whole kernel corn, drained

### Instructions:

Melt butter and oil in a large skillet over medium heat until the foam disappears from the butter, and stir in the steak cubes and onion. Cook and stir until the meat and onions are browned, about 10 minutes. While the beef is cooking, mix together the flour, paprika, salt and pepper in a bowl. Sprinkle the flour mixture over the browned meat, and stir to coat.

In a large soup pot, pour in the beef broth and water, stir in the parsley, celery leaves, bay leaf, and marjoram. Stir in beef mixture, and bring to a boil. Reduce heat to medium-low, cover the pot, simmer, stirring occasionally until meat is tender, about 45 minutes.

Mix in the potatoes, carrots, celery, tomato paste, and corn. Bring the soup back to a simmer, cook uncovered, stirring occasionally until the vegetables are tender and the soup is thick, 15 to 20 minutes. Remove bay leaf and serve hot.