

Vegetable Beef Chili Soup

1 pound ground beef
1 onion, chopped
4 stalks celery, chopped
2 carrots, chopped
1 green bell pepper, chopped
8 ounces mushrooms, chopped
2 teaspoons salt
1/2 teaspoon black pepper
2 cups water
2 teaspoons beef bouillon base
1/2 teaspoon ground coriander
2 teaspoons dried oregano
1 teaspoon dried thyme
1 teaspoon ground cumin
1/8 teaspoon ground red pepper
2 tablespoons chili powder
2 bay leaves
1 tablespoon Worcestershire sauce
8 small round potatoes, cut into six to eight pieces
1 (28-ounce) can diced tomatoes
1 (16-ounce) can crushed tomatoes
1 1/2 teaspoons sugar
1/4 cup cilantro, chopped

In a large Dutch oven, brown the ground beef. Drain all but 1-2 tablespoons grease. Add the onion, celery, carrot, bell pepper, mushrooms, salt and pepper. Sauté until the vegetables turn translucent and begin to soften, about 5 minutes. Add the water, bouillon base, coriander, oregano, thyme, cumin, ground red pepper, chili powder, bay leaves, Worcestershire sauce and potatoes. Bring to a boil and reduce to a simmer for about 20 minutes just until potatoes are tender. Add the tomatoes and sugar and simmer another 10 minutes. Adjust seasonings and add the cilantro just before serving.