

Tomato Macaroni Soup

1/2 lb. hamburger (lean)

1/2 lb. Italian sausage

1 med onion (diced)

1 tsp. Seasoning salt

2 tbsp. Italian seasoning

1 tsp. fresh (minced), powder or bottled garlic

1/8 cup worcestershire sauce

1 (46 oz.) bottle V-8 juice (64 oz. for thinner consistency)

2 (14.5 oz.) cans diced tomatoes (Italian style or flavored)

8 oz. elbow macaroni

Brown hamburger and Italian sausage together in skillet, adding onion, seasoning salt and worcestershire sauce.

Boil macaroni until tender. Drain, then add browned hamburger, sausage, italian seasoning, garlic and tomoatoes. Add V-8 juice to desired consistency.

Cover and simmer for 5 to 10 minutes stirring often.

(Will thicken as it cooks, add juice as needed or desired.)