

# Grandpa's Gameday FAVORITES



*Grandma's*  
**Cauliflower Chowder**



*Grandma's*  
**Guinness Beef Stew**



*Grandma's*  
**Potato Soup**



*Grandma's*  
**Shipwreck Stew**



*Grandma's*  
**Chicken Noodle Soup**



*Grandma's*  
**Split Pea & Ham Soup**

# Grandma's Bacon Cauliflower Chowder

## INGREDIENTS

½ lb Bacon, cut into 1" pieces  
1 Yellow onion, chopped  
1 cup Carrots, peeled and chopped  
1 cup Celery, chopped  
2 Garlic cloves, minced  
2 Tbsp Flour  
4 cups Vegetable broth  
1 cup Whole milk  
1 head Cauliflower, cut into small florets  
2 sprigs Thyme, stripped and chopped  
1 cup Velveeta, cubed  
Salt & Pepper



## DIRECTIONS

Cook bacon until crispy. Reserve 2 Tbsp fat.

Cook onion, carrots, and celery in bacon fat for about 5 minutes.

Add garlic and cook for 1 minute more.

Stir in flour and cook 2 minutes more.

Add broth, milk, cauliflower, and thyme - bring to a boil.

Reduce heat and simmer until cauliflower is tender, about 15 minutes.

Add velveeta and stir until melted.

Season with salt and pepper to taste.

Serve with cooked bacon and soup crackers or croutons.

# Grandma's Guinness Beef Stew

## INGREDIENTS

2 lbs Beef chuck roast, cubed  
4 lbs Yellow potatoes, cubed  
6 Stalks celery, chopped chunky  
5 Carrots, peeled, chopped chunky  
1 Yellow onion, chopped chunky  
2 Tbsp Olive oil  
3 Garlic cloves, minced  
2 Tbsp Butter  
4 cups Beef broth

1 cup Red wine  
1 Bottle Guinness beer  
2 Tbsp Tomato paste  
1 Tbsp Sugar  
1 Tbsp Soy sauce  
½ Tbsp Dried thyme  
2 Bay leaves  
1 Tbsp Cornstarch + 1 Tbsp Water  
Salt and Pepper to taste

## DIRECTIONS

Rinse the beef roast, pat dry, and season with salt and pepper.

Heat olive oil in a skillet and brown beef on all sides, about 5 to 7 minutes.

Add garlic and cook for one minute, being careful not to burn the garlic.

Add prepared veggies to an oven-safe pot (or slow-cooker) and cover with beef.

In the skillet, melt butter and then add beef broth, wine, beer, tomato paste, sugar, soy sauce and thyme. Stir together and bring to a boil. Boil for two minutes and then reduce heat to simmer for 10 minutes.

Season with salt and pepper to taste.

Stir cornstarch and cold water together; then add it into the skillet and stir to mix with broth.

Pour broth mixture over veggies and beef. Toss in the bay leaves and bake:

- Oven: 350 degrees for 1-2 hours
- Slow-cooker: Low for 7-8 hours OR high for 3-4 hours

Serve with warm bread or rolls and plenty of butter! ;)



*Grandma's*  
**Guinness Beef Stew**

# Grandma's Potato Soup

## INGREDIENTS

3 cups Potatoes, cubed (Using yellow or yukon gold means no peeling!)

2 cups Carrots, chopped chunky

3 cups Celery, chopped chunky

4 cups Water

4 cups Chicken broth

1 Yellow onion, chopped

6 Tbsp Butter, cubed

6 Tbsp Flour

1 tsp Salt

½ tsp Pepper

1½ cups Milk

1 cup Velveeta cheese, cubed

Garnish ingredients: bacon, cheese, sour cream, crackers



## DIRECTIONS

In a large soup pot, cook potatoes, carrots and celery in water and broth until tender, about 20 minutes.

In sauce pan, make a roux:

- Sauté onion in butter until tender.
- Stir in flour, salt and pepper.
- Gradually whisk in milk.
- Bring to a boil while stirring constantly; then cook and stir until thickened (about 2 more minutes).

Gently pour roux into the soup pot and stir to mix with veggies.

Add Velveeta cubes and stir until melted.

Serve with crumbled bacon, shredded cheese, sour cream, and soup crackers



# Grandma's Shipwreck Stew

Credit goes to my mom-in-law for this one; always loved going to Meme's for Shipwreck. ❤️

## INGREDIENTS

- 3 lbs Ground beef
- 1 stick Butter
- 2 Yellow onions, chopped
- 3 cups Celery, sliced
- 3 cups Carrots, sliced
- 3 cups Potatoes, cubed
- 2 family-size cans Tomato soup
- 1½ soup-cans Water
- 2 tsp Beef bouillon paste (or 2 bouillon cubes)
- Salt/pepper to taste
- Optional additions: 1 can Cut green beans, corn, and/or peas



## STOVETOP OPTION

Cook ground beef with ½ of the chopped onion; drain and set aside

In a large soup pot, melt butter and then add remaining onion, celery, carrots, potatoes, and 1 cup water. Cover and simmer until veggies are tender (about 10 minutes).

Add ground beef, tomato soup, 1½ cans water, bullion, and salt/pepper.

Simmer for at least 30 minutes.

If desired, stir in any optional canned veggies (listed above).

## CROCKPOT OPTION

Mix all ingredients in a crock pot, except for optional canned veggies.

Cook on low for 6-8 hours OR high for 3-4 hours.

If desired, stir in optional canned veggies before serving.

\*\* Serve with soup crackers and cornbread muffins (recipe on last page)

# Grandma's Chicken Noodle Soup

## INGREDIENTS

- 2 Tbsp Butter
- 1 small Onion, chopped
- 1 cup Celery
- 64 oz Chicken broth
- 64 oz Vegetable broth
- 1 Rotisserie chicken (traditional)
- 1½ cups Egg noodles
- 1 cup Carrots, sliced
- ½ tsp Dried basil
- ½ tsp Dried oregano
- Salt and pepper to taste



## DIRECTIONS

While still warm, remove skin from rotisserie chicken, pull meat from bones, and shred; set aside.

Melt butter in a large soup pot, over medium heat.

Cook onion and celery in butter until just tender, about 5 minutes.

Add broth, chicken, noodles, carrots, basil, oregano, salt and pepper.

Bring to a boil, then reduce heat and simmer for about 20 minutes.

Serve with coarsely crushed saltine crackers.

# Grandma's Split Pea & Ham Soup

## INGREDIENTS

- 2 Tbsp Olive oil
- 2½ cups Celery, chopped
- 2½ cups Carrots, chopped
- 2 Leeks, chopped (white & light green parts only)
- 1 Yellow onion, chopped
- ½ tsp Salt
- 2 Garlic cloves, minced
- ½ lb Bacon
- 6 oz Ham, diced
- 64 oz Chicken broth
- 1 lb Dry split peas
- 1 Bay leaf
- ½ tsp Dried rosemary
- ½ tsp Pepper



## DIRECTIONS

In a large stock pot, heat oil over medium-high heat. Add celery, carrots, leeks, onion and salt; cook until softened, about 10 minutes.

Stir in garlic and bacon; cook 1 minute more.

Add broth, peas, bay leaf, rosemary and pepper; bring to a boil over high heat. Reduce heat to low and simmer, uncovered, stirring occasionally, until split peas are softened and soup has thickened, about 1 hour.

Remove bay leaf from soup and discard.

Serve with crackers and cornbread muffins. (recipe on next page)

# Grandma's Cornbread Muffins

These cakey corn muffins came from my mom-in-law and have been a simple favorite for decades. Great by themselves or even better with a mound of real butter (of course!).

## INGREDIENTS

2 pkg Jiffy Cornbread Mix

2 eggs

1 can Cream Style Corn

## DIRECTIONS

Stir all ingredients together, just until mixed.

Grease each muffin cup or use cupcake liners and fill  $\frac{3}{4}$  full with mix.

Bake at 400 degrees for 15-20 minutes.



*Grandma's*  
**Cornbread Muffins**