

HOMEMADE SOUP RECIPES

8 Easy Southern Recipes



Homemade Soup Recipes: 8 Easy Southern Recipes

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Homemade Soup Recipes: 8 Easy Southern Recipes

Letter from the Editor

Dear Southern Cooking Enthusiast,

There's nothing quite like a cozy bowl of homemade soup, is there? A warm pot of soup cooking away on the stove will warm you from the inside out. Whether you prefer to stick to the classics or you love trying out new and creative recipes, this free eCookbook has something just for you.

This eCookbook, *Homemade Soup Recipes: 8 Easy Southern Recipes*, offers you a selection of easy soup recipes from which to choose. Our collection of easy Southern recipes includes classic chicken soup recipes, soup recipes with beef, a recipe for gumbo, and much more. You will find soups for all seasons in this comprehensive collection of homemade soups. We have included recipes for every taste and skill level in this free, printable eCookbook.

For more delicious and easy Southern cooking recipes, be sure to visit FaveSouthernRecipes.com. While you're there, [subscribe to our free newsletter, *Everyday Southern Comfort*](#), to get free recipes delivered to your inbox every week.

Soup's on!

Sincerely,

The Editors of FaveSouthernRecipes.com

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CHICKEN SOUP RECIPES

CREAM OF CHICKEN NOODLE SOUP

BY MARY FROM [CHATTAVORE](#)



Cream of Chicken Noodle Soup is the ultimate Southern comfort food. Cook up a batch of heart-warming soup and take shelter from the cold. This rich chicken soup recipe is made with chicken thighs and heavy cream, so it is packed full of flavor. Serve up a hearty bowl of Southern cooking.

Yields: 4-5 servings

Prep Time: 15 minutes

Cook Time: 35 minutes

Ingredients

- 2 tablespoons olive oil
- 1- 1 ½ pounds chicken thighs, trimmed
- Salt and pepper
- 4 tablespoons unsalted butter
- 1 large onion, diced
- 2-4 carrots, diced (depending on the size)
- 2 stalks celery, diced
- 8 ounces mushrooms, wiped clean and quartered
- ¼ cup all-purpose flour
- 4 cups low-sodium or homemade chicken stock
- 2 cups medium egg noodles
- 1 cup milk
- ½ cup heavy cream

Instructions

1. Preheat the olive oil in a 6-8 quart stockpot over medium-high heat. Sprinkle the chicken thighs with salt and pepper, then brown in the olive oil for 2-3 minutes on each side. Remove to a plate and set aside.



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2. Add the butter to the pot and reduce the heat to medium-low. When the butter has melted, add the onions, carrots, and celery. Cover and cook for 5-10 minutes, until the vegetables are softened and just beginning to brown on the edges. Uncover and add the mushrooms; cook until the mushrooms begin to soften.
3. Sprinkle the flour over the vegetables and stir to combine. Cook for about one minute to cook out the raw flavor of the flour. Slowly add the chicken stock while stirring to incorporate. Increase the heat to medium and add the chicken back to the pot. Bring to a simmer and cook until the chicken is cooked through.
4. Remove the chicken and add the noodles to the pot. Cook for the time recommended on the noodle package.
5. While the noodles are cooking, shred the chicken with two forks and add it back to the pot. When the noodles have finished cooking, add the milk and heavy cream and stir until fully incorporated. Add salt and pepper to taste. Serve immediately.

Notes

This soup tastes just as good when served as leftovers, but the noodles will continue to soak up the liquid. It will be more like a pasta dish than a soup when served as leftovers.



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CREAMY CHICKEN AND RICE SOUP

BY KELLI FROM [KELLI'S KITCHEN](#)



The next time you or your loved ones are feeling under the weather, cook up a batch of Creamy Chicken and Rice Soup. If you already love creamy chicken soup, you are sure to enjoy this version that has rice in it. Another secret ingredient also helps to give this easy soup recipe added complexity. This chicken and rice soup recipe is made on the stove, but you could easily make it in your slow cooker instead. You could also make a big pot of this soup and then freeze the leftovers.

Ingredients

- 1 chicken – medium stewing hen or a rotisserie chicken with the skin and bones removed
- 1 stick unsalted butter
- 1 ¼ cup uncooked rice
- 1 ½ teaspoon basil
- 1 ½ tablespoons parsley flakes
- 1 (12-ounce) can evaporated milk
- 7-8 cups water
- 1 (4-ounce) package of slivered almonds
- Chopped green onion for garnish (optional)
- Salt and pepper to taste

Note: If you use a rotisserie chicken, you will also need 7-8 cups prepared chicken broth.

Instructions

1. Clean stewing hen by pulling out any pin feathers and washing thoroughly, inside and out. Then pat dry with paper towels, inside and out. NOTE: If using a rotisserie chicken, skip to Step 5.
2. Place the chicken in a large Dutch oven; pour the water over the chicken, adding in the stick of butter with salt and pepper to taste.
3. Cook chicken until tender, remove from heat, and pull the chicken from the broth. After it cools, remove and discard skin and bones. Cut or shred meat into bite sized pieces.
4. Wash out the Dutch oven. Feel free to strain the broth to remove floaters, but it is not required.
5. If using a rotisserie chicken, just skin and debone it, then add it to the purchased chicken broth.
6. Combine the chicken meat, rice, evaporated milk, basil, and parsley flakes in the Dutch oven. Cook on low for about 30 minutes.
7. At the very end, add in the package of almonds, saving a few for garnish.
8. To make this soup in the slow cooker, add all ingredients except for almonds to the slow cooker. Cook on HIGH for 1 hour or LOW for 3 hours, adding the almonds in the last hour.

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MIMI'S DUMP AND GO CHICKEN AND DUMPLINGS

BY [FAVESOUTHERNRECIPES TEST KITCHEN](#)



The next time you are craving a comforting meal like your grandma used to make, try this easy Southern recipe for Mimi's Dump and Go Chicken and Dumplings. This simple chicken and dumplings recipe requires very little work, so you will be able to enjoy an old-fashioned meal in almost no time at all. The only ingredients you need to make this recipe are chicken, chicken broth, canned soup, vegetables, and refrigerated biscuits. Anyone who loves Southern comfort food will appreciate this recipe.

Ingredients

- 4 cups reduced sodium chicken broth
- 3 cups cooked chicken, shredded
- 1 (10-ounce) can cream of chicken soup
- ¼ teaspoon poultry seasoning
- 1 (16-ounce) tube refrigerated buttermilk biscuits
- 1 cup finely chopped carrots
- 1 cup finely chopped celery
- 2 tablespoons finely minced fresh parsley to garnish (optional)

Instructions

1. Place the broth, chicken, soup, and poultry seasoning in a 4-quart Dutch oven and bring to a boil over medium-high heat. Cover and reduce the heat to low, simmering for 5 minutes.
2. While the mixture cooks, remove biscuits from the tube and use fingers or a rolling pin to press them into ⅛-inch thickness. Cut into strips 1-inch long 1-inch wide.
3. Raise the temperature under the pot to bring contents to a low boil and add carrots and celery, then drop the biscuit strips into the liquid one at a time. Reduce the heat to low, cover, and cook at a simmer for 15-20 minutes, stirring once or twice to prevent dumplings from sticking to each other.
4. Serve garnished with parsley.



SOUP RECIPES WITH BEEF

OLD-FASHIONED BEEF VEGETABLE SOUP

BY PAULA FROM [CALL ME PMC](#)



If you love flavorful and easy beef stew recipes that cook on the stove all day, then you must try this recipe for Old-Fashioned Beef Vegetable Soup. The best thing about this delicious beef soup is that it can be made entirely in one pot. Because this soup has big chunks of flavorful vegetables, it is sure to fill you up. Serve this rich soup with a hunk of crusty bread to help soak up the delicious, tomato-based broth.

Yields: 12 servings

Prep Time: 15 minutes

Cook Time: 1 hour 15 minutes

Ingredients

- 1 ½ pounds chuck roast, cubed
- 4 cups potatoes, cubed (about 5 Yukon gold or red potatoes)
- 1 (16-ounce) package baby carrots
- 1 cup onion, diced
- 1 (28-ounce) can diced tomatoes
- 28 ounces tomato juice
- 1 (14.5 ounce) can green beans, drained (French cut or regular)
- 1 (7 or 11-ounce) can shoe peg corn, drained
- Salt and pepper to taste

Instructions

1. First, brown the meat. Heat an 8-quart stock pot or Dutch oven to medium-high heat. Add oil and sauté roast until brown. Stir and brown on all sides of roast. Remove meat to a platter.
2. Add onions and carrots to the remaining oil in the pot. Cover and cook until the onion is soft, about 5 minutes. Add the beef and its juices back to the pan and let simmer.
3. Add salt, pepper, bay leaf, diced tomatoes, and tomato juice to the pan and bring to a boil over high heat. Reduce the heat to medium-low and simmer for 1 hour. Add the potatoes and stir. Simmer until the beef and potatoes are tender, about 20 minutes. Add corn and green beans, cook 5 minutes.
4. Remove bay leaf. Ladle into bowls and eat immediately.

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NOT TEXAS CHILI

BY LANA FROM [NEVER ENOUGH THYME](#)



Not Texas Chili may not be an authentic Texas chili recipe, but it is just as tasty. This inauthentic chili is bound to become one of your family's favorite chili recipes. If you are a true Texan, feel free to simply leave the pinto beans out of this delicious Southern chili recipe. Ground beef, green pepper, onion, garlic, and tomatoes make the base of this beef and bean chili. Serve this hearty chili up with all of your favorite toppings.

Yields: 6-8 servings

Prep Time: 10 minutes

Cook Time: 2 hours

Ingredients

- 1 ¼ pound ground beef
- 1 large green pepper, chopped
- 1 large onion, chopped
- 2-3 cloves garlic, minced
- 1 tablespoon olive oil
- 2 cans diced tomatoes with their juice
- 2 cans pinto beans, drained and rinsed
- 2 tablespoons tomato paste
- 1 ½ teaspoon salt
- ½ teaspoon ground black pepper
- 2 tablespoons chili powder
- ¼ teaspoon red pepper flakes
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 teaspoon oregano
- 1 ½ teaspoon cumin
- Garnishes: sour cream, grated cheese, chopped cilantro, Tabasco

Instructions

1. In a large deep pot or Dutch oven, brown the beef over medium high heat, Remove the browned beef from the pan and set it aside to drain.
2. In the same pan, add the olive oil, green pepper, onion, and garlic. Cook, stirring frequently, until just tender.
3. Return the drained beef to the pan.
4. Add the tomatoes, beans, tomato pasta, and water. Stir well.
5. Add the seasonings. Stir well.
6. Bring to a boil, then reduce the heat to maintain a slow simmer. Cover and cook on low for 1 ½- 2 hours or more.
7. Serve with garnishes of sour cream, cheese, cilantro, and Tabasco.

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OTHER SOUTHERN SOUP RECIPES

[OLD-FASHIONED GUMBO RECIPE](#)

BY JACKIE FROM [SYRUP AND BISCUITS](#)



Old-Fashioned Gumbo Recipe is a Southern one-pot recipe that everyone will love. If you've never tried Southern gumbo, then you're in for a treat. The great thing about gumbo is that it can easily accommodate other food preferences because it's made with a wider range of ingredients. Celery, tomatoes, and onions add the perfect amount of heartiness to this recipe. This gumbo recipe features country sausage and turkey, so it is milder than some more traditional recipes. However, there is still plenty of flavor! The trick to making the perfect gumbo is making the roux. Luckily, you'll have no trouble at all, thanks to this detailed recipe!

Yields: 8-10 servings

Ingredients

- 2 quarts chicken or turkey stock
- ½ pound smoked sausage, sliced in ½-inch slices
- Additional cooking oil or bacon grease to make ½ cup, if needed
- 2 sweet onions, diced
- 1 green bell pepper, diced
- 3-4 celery stalks, diced (celery leaves can be used, too)
- 3-4 cloves garlic, minced
- ½ cup cooking oil or bacon
- ½ cup all-purpose flour
- 2 (14-ounce) cans diced tomatoes, whole tomatoes, tomato puree, or crushed tomatoes
- 2-4 cups cooked turkey, diced or shredded
- 2 pounds sliced okra, raw or frozen
- Cooked rice

Instructions

1. Taste the finished stock before adding other ingredients and adjust for seasoning. If it's too salty, add some water. Simmer stock on medium low heat.
2. Place sliced sausage in a medium hot cast iron skillet. Cook until the fat renders and the sausage is brown.

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3. With a slotted spoon, remove sausage to stock pot.
4. Carefully measure the sausage renderings (it will be hot!). Add cooking oil or bacon drippings to equal ½ cup total. Pour back into cast iron skillet over medium heat. Add onions, bell pepper, and celery to hot grease. Cook until vegetables are soft, about 10-15 minutes, stirring occasionally. Add diced garlic and cook an additional two minutes.
5. Add cooked vegetables to stock pot.
6. Add an additional ½ cup cooking oil or bacon grease to the skillet. Turn heat up to medium high.
7. Whisk in ½ cup flour. You will need to pay very close attention and stir the mixture until it's browned. Stir oil and flour until the color resembles peanut butter, which takes about 10 minutes. This mixture is the roux.
8. Add roux to stockpot carefully. It will create steam when the roux hits the liquid. Add a small amount of stock to the skillet to deglaze it. It doesn't matter if you get bits of vegetables and sausage; it won't hurt anything. Stir and pour into the stockpot.
9. Add tomatoes and turkey to stockpot. Cover and simmer over medium low heat for 30 minutes.
10. Add okra, cover, and bring back up to a simmer. Cook for an hour.
11. Taste for seasoning and adjust, if needed.
12. Serve over rice.





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CHEESY CAULIFLOWER SOUP RECIPE

BY ERIN FROM [TABLE FOR SEVEN](#)



Cheesy Cauliflower Soup Recipe is so creamy and comforting that you'll want to eat it all the time. Onion, garlic, and butter add the perfect amount of flavor to this easy soup recipe. Dijon mustard adds an unexpected zing to this recipe. This cream soup recipe is sure to be a hit with even the pickiest eaters. They won't even notice the cauliflower! Cheddar cheese and whipping cream make this soup delectably delicious. Enjoy a cozy bowl of this homemade soup topped with bacon, sour cream, or more cheese. Don't miss out on this tasty soup!

Yields: 6 servings

Ingredients

- 1 head of cauliflower, cored and cut into 1 or 2-inch pieces
- 2 tablespoons butter
- 1 tablespoon minced onion
- 1 teaspoon minced garlic
- 2 tablespoons flour
- 1 teaspoon ground nutmeg
- 4 cups chicken broth
- 1 tablespoon Dijon mustard
- 1 cup whipping cream
- 2 cups sharp Cheddar cheese
- Black pepper, to taste preference

Instructions

1. Bring water to a boil in large pot. Add cauliflower and let it simmer until cauliflower is tender, about 8-10 minutes. Once tender, drain. Let it cool for about 5 minutes, then mash to desired texture. Set aside.
2. In a large pot, melt butter under medium heat. Add in onion and garlic. Then, whisk in flour, mustard, and nutmeg. Cook for 2-3 minutes or until flour is slightly brown.
3. Whisk in broth and cream. Increase heat slightly and let mixture simmer for 8-10 minutes to thicken. Stir in cooked cauliflower.
4. Lower heat and stir in cheese. Stir until cheese is completely melted.
5. If desired, puree soup in blender or with stick blender to make soup smooth.

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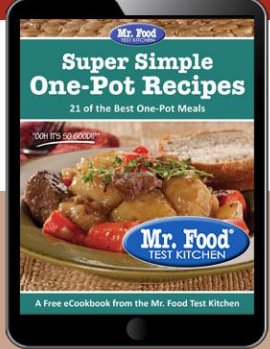
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SLOW COOKER SOUTHWESTERN BLACK BEAN SOUP

BY BLAIR FROM [THE SEASONED MOM](#)



For a Southern comfort food recipe with Tex-Mex flair, try this recipe for Slow Cooker Southwestern Black Bean Soup. This hearty and filling vegetarian soup recipe will please even the most die-hard meat-lovers! As an added bonus, this simple slow cooker soup recipe is dairy-free. To make this black bean soup, you simply need to throw all of the ingredients into your slow cooker and let it cook for several hours. Once you try this flavorful Slow Cook Southwestern Black Bean Soup, you will see how easy and delicious it really is.

Yields: 6 cups

Prep Time: 10 minutes

Cook Time: 8 hours

Ingredients

- ½ pound dried black beans, rinsed
- 3 ½ cups vegetable broth
- 1 onion, diced
- 1 carrot, diced
- 2 stalks celery, diced
- 1 bay leaf
- ½ cup Silk Original Plain Soymilk or Unsweetened Cashewmilk
- 1 (15.25-ounce) can corn, drained
- 1 ¼ teaspoons cumin
- 1 teaspoon garlic powder
- ½ teaspoon pepper
- ½ teaspoon salt (or more), to taste
- ¼ teaspoon liquid smoke, optional
- Optional garnishes: lime slices, sliced green onion, tortilla strips

Instructions

1. Place beans, broth, onion, carrot, celery, and bay leaf in large slow cooker. Cover and cook until beans are tender, approximately 8 hours on LOW or 5 hours on HIGH.
2. Discard bay leaf.
3. Stir in Cashewmilk, corn, cumin, garlic powder, pepper, salt, and liquid smoke. Taste and add additional seasoning if desired.
4. Ladle soup into individual mugs or bowls and garnish with desired toppings.



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THANK YOU

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

[Mary from Chattavore](#)

[Kelli from Kelli's Kitchen](#)

[Paula from Call Me PMc](#)

[Lana from Never Enough Thyme](#)

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