Recipie # 9 Ravioli Soup

Directions:

x1	х3	х6	Ingredient		
1 lb	3 lbs	6 lbs	lean Ground Beef (2 1/2 cups browned meat)		
1/4 cup	3/4 cup	1 1/2 cups	soft bread crumbs		
1/4 cup	3/4 cup	1 1/2 cups	*grated Parmesan cheese		
3/4 tsp	2 1/4 tsp	4 1/2 tsp	Onion salt		
2 tsp (2 cloves)	6 tsp (6 cloves)	12 tsp (12 cloves)	Minced garlic		
1 tbsp	3 tbsp	6 tbsp	Olive oil or vegetable oil		
1 1/2 cups	4 1/2 cups	9 cups	chopped onions		
28 oz	3 28 oz cans	6 28 oz cans	Italian-style diced/crushed tomatoes undrained		
6 oz	18 oz (3 6 oz cans)	36 oz (6 6oz cans)	tomato paste		
14 1/2 oz	3 14 1/2 boxes	6 14 1/2 oz boxes	beef broth		
1 cup	3 cups	6 cups	water		
1/2 tsp	1 1/2 tsp	3 tsp	sugar		
1/2 tsp	1 1/2 tsp	3 tsp	dried basil leaves		
1/4 tsp	3/4 tsp	1 1/2 tsp	dried thyme leaves		
1/4 tsp	3/4 tsp	1 1/2 tsp	dried oregano leaves		
1/4 cup	3/4 tsp	1 1/2 tsp	chopped fresh parsley		
12 oz	3 12 oz pkgs	6 12 oz pkgs	*plain ravioli without sauce		
6 servings	18 servings	36 servings			

Brown the ground beef in large skillet. Drain grease. In large pot combine ground beef and all other ingredients except ravioli noodles. Bring soup to a boil; reduce heat. Cover and simmer 10 minutes, stirring occasionally. Cool, put in container and freeze.

To prepare for serving, thaw soup base and put in a large pot. Bring to a boil; reduce heat. Simmer uncovered for at