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## Oma's German Carrot Soup Recipe

### Ingredients:

- 1 lb meat, such as beef brisket (cut into bite-sized cubes)
- 1 medium onion, chopped
- 2 lb bag frozen carrots
- 1-2 Tbsp Vegeta
- 5 cups raw potatoes, (cut into bite-sized cubes)
- Salt, pepper, Maggi

### Instructions:

1. In large pot, put meat (or soup bones), onion, and frozen carrots.
2. Add potatoes and sufficient water to cover.
3. Add Vegeta.
4. Bring to boil. Reduce heat to simmer. Cover and cook for about 30 - 60 minutes, until meat is cooked. Cooking longer will improve the flavor.
5. Season with salt, pepper, and Maggi