

## Brisket Veggie Soup Recipe for a Hearty Make-Ahead Comfort Meal

Cubed marbled brisket, about 1 to 1 1/2 pounds



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### INGREDIENTS

Cubed marbled brisket, about 1 to 1 1/2 pounds  
Several cups water or beef broth  
Minced garlic  
Diced onion, divided  
Salt  
Black pepper  
1 small can tomato sauce  
Beef base  
Fresh diced carrots  
Bell pepper  
Green beans  
Celery  
Diced cabbage  
Diced tomato  
Diced potatoes

### DIRECTIONS

1. Start the brisket base: Add the cubed brisket to a large soup pot with several cups of water or beef broth. Add minced garlic, diced onion, salt, black pepper, a small can of tomato sauce, and beef base.
2. Simmer until tender: Bring the mixture to a simmer and cook until the brisket is very tender, about 2 hours. This long simmer gives the beef time to soften and flavor the broth.
3. Add the first round of vegetables: Once the meat is tender, add the fresh diced carrots, more onion, bell pepper, green beans, and celery.
4. Cook until the vegetables are partially softened.
5. Add the cabbage: Stir in the diced cabbage and let it cook for a few minutes until it begins to soften.
6. Finish with tomatoes and potatoes: Add the diced tomato, diced potatoes, and a little extra black pepper.
7. Cook just a few more minutes, until the potatoes are tender enough but not falling apart.
8. Remove from heat: Take the pot off the heat before the potatoes overcook. Let the soup rest briefly, then serve hot or cool for freezing.

### SWAPS & NOTES

Marbled brisket works especially well because it becomes tender and flavorful after simmering for a long time.  
If your grocery store sells small packages of cubed brisket, that makes prep especially easy.

Using beef broth instead of water gives the soup an even richer base, but water plus beef base is also a smart and practical way to build flavor.

The vegetables are added in stages for a reason.

## TIPS FOR SUCCESS

Give the brisket enough time at the beginning.

The long simmer is what makes the beef tender and turns the broth into something rich and satisfying.

Add the vegetables in stages instead of all at once.

That helps each one keep the right texture and prevents the softer vegetables from turning mushy.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/brisket-veggie-soup-recipe-for-a-hearty-make-ahead-comfort-meal/>