

1-1/2 pounds ground beef  
2 cups diced onions  
1 cup diced carrots  
1 cup diced celery  
3 garlic cloves, minced  
3 cans (14-1/2 ounces each)  
chicken broth  
1 can (15 ounces) crushed  
tomatoes  
2 tablespoons Worcestershire  
sauce  
1 teaspoon hot pepper sauce  
1/4 cup stick margarine  
1/2 cup all-purpose flour

In a large saucepan or soup kettle, cook the beef, onions, carrots, celery and garlic over medium heat until meat is no longer pink and vegetables are tender; drain. Stir in broth, tomatoes, Worcestershire sauce and hot pepper sauce. Bring to a boil. Reduce heat; cover and simmer for 15 minutes.

In another saucepan, melt margarine over medium-low heat. Stir in flour until smooth. Cook and stir for 6-8 minutes or until mixture turns golden brown. Carefully stir into soup. Cover and simmer for 15 minutes, stirring occasionally. **Yield:** 10 servings (2-1/2 quarts).