

## A quick and easy food storage recipe

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We are a firm believer that you should eat what you store and store what you eat. I always like to use my emergency food storage for everyday menus whenever it is possible. This serves a dual purpose such as rotating my food reserves and making a quick and easy meal. Today was just one of those days.

### Ingredients

- 1 can of Cream of Celery Soup
- 1 can of Mushroom Bits
- 1 can of Mixed Vegetables
- ½ cup of Dehydrated or fresh Celery Pieces
- ½ cup of Spaghetti pieces (small ½ spaghetti slices)
- Spices to suit your taste

I start by placing the can of Cream of Celery Soup in a small pot. Add an equal can of water to the soup. Next open and drain the cans of mushrooms and the mixed

vegetables. Finally add the dehydrated celery pieces along with the spaghetti and season to taste.

Bring the pot to a rapid boil and simmer until the spaghetti is tender. As the spaghetti pieces absorb the liquid the soup will start to become thick. You can't beat it for speed of preparation and the excellent taste.