Tortellini Vegetable Soup

1 pound ground beef

7 cups beef broth

2 cans (14-1/2 ounces each) stewed tomatoes

3/4 cup ketchup

3/4 cup thinly sliced carrots

3/4 cup thinly sliced celery

3/4 cup finely chopped onion

1 Tablespoon dried basil

1-1/2 teaspoons seasoned salt

1 teaspoon sugar

1/4 teaspoon pepper

4 bay leaves

1-1/2 cups frozen cheese tortellini

Grated Parmesan Cheese, optional

   In a dutch oven or soup kettle, cook beef over medium heat until no longer pink; drain. Add the next 11 ingredients; bring to a boil. Reduce heat; cover and simmer for 30 minuets.

   Add tortellini; cook for 20-30 minuets or until tender. Discard bay leaves. Garnish individual servings with Parmesan cheese if desired. **Yield:** 10-12 servings (3-1/4 quarts)

