

FOR  
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CRAIG

## TACO SOUP

Serves 12 – 16

2 pounds ground beef	1 small can black olives, drained
2 cups chopped onion	and sliced (optional)
Two 15 ½ ounce cans pink kidney beans	½ cup green olives, sliced and drained (optional)
Two 15 ½ ounce cans pinto beans	One 1¼ ounce package taco seasoning mix
One 15 ¼ ounce can niblet corn, drained	One 1 ounce package Hidden Valley Original
One 14 ½ ounce can Del Monte Mexican Tomatoes	Ranch salad dressing mix
One 14 ½ ounce can diced tomatoes	Corn Chips
One 14 ½ ounce can Del Monte Tomatoes with chilies*	
Two 4 ½ ounce cans diced green chilies	Sour Cream
Grated cheese	Chopped onions

Brown the ground beef and onions in a large skillet; drain the excess fat, then transfer the browned beef and onions to a large crockpot or a stockpot. Add the beans, corn, tomatoes, chilies, olives, and seasonings, and cook on low setting all day (6 to 8 hours) if using a crockpot, or simmer over low heat for about 1 hour in a stockpot on the stove. To serve, place a few corn chips in each bowl and ladle soup over them. Top with sour cream, cheese, and onions.

\*Note: I use one 14 ½ can diced tomatoes with chopped jalapenos. (Kroger brand) Also, I just use Kroger brand Petite diced tomatoes instead of Del Monte brand.

(This recipe is from "The Lady & Sons, Too!" cookbook. Copyright 2000)