

Chili (Soup) Mix Recipe

Ingredients needed:

- ★ **Chili Mix** and seasoning blend packet
- ★ 3 quarts water (3 qts. = 12 cups)
- ★ 1 can (46 oz.) tomato juice
- ★ 2 cans (14-1/2 oz. each) chopped tomatoes
- ★ 1 pound cooked meat*

**Use ground beef, ground turkey or venison that is cooked and drained of any fat.*



Directions:

Sort out any foreign substances, (i.e., small pebbles, dirt, bad beans) from beans and rinse thoroughly with clean water before using to assure maximum natural wholesomeness. Place rinsed beans in large pot, add 3 quarts fresh water and bring to boil. Cook for 30 minutes or until beans are tender. Reduce heat to low (do not drain water from beans), add seasoning packet, tomato juice, tomatoes and cooked meat and cook (simmer) uncovered for 1 hour. Stir occasionally; do not let **Chili** scorch. The longer the **Chili** cooks, the thicker it becomes. Remove bay leaves after cooking. Cooked **Chili** may be frozen. Delicious served with corn bread. May garnish with chopped onions, sour cream or shredded cheese. Add salt according to taste.



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