



FCC Canyon Recipe Corner

Taco Soup *Sandy Russell*

While this falls under the category of soups, it could just as well have been listed under main dishes, as this is a hearty, satisfying meal.

In large stock pot, brown:

- 2 lbs. lean ground beef
- 1 large onion, chopped

Drain fat and stir in:

- 1 pkg. taco seasoning mix

Add:

- 1 (16-oz.) can kidney beans, rinsed
- 1 (16-oz.) can hominy (do not drain)
- 1 (16-oz.) can pinto beans (do not drain)
- 1 (16-oz.) can whole kernel corn (do not drain)
- 1 (16-oz.) can beef broth
- 1 (28-oz.) can stewed, diced tomatoes
- 1 small can green chiles, chopped
- 1 pkg. Hidden Valley Ranch Dressing Mix (dry)
- ¼ C. corn meal (to thicken)
- ½ t. - 1 t. cumin (if desired)

Heat over medium heat until soup is thoroughly warmed. Add salt and pepper to taste.

Serve with tortilla chips, grated cheese, sour cream, salsa, chopped onions, etc. Enjoy!