

Winter Tomato Soup

1 can (16 ounces) stewed tomatoes	1 tablespoon Worcestershire
1 can (10½ ounces) beef broth	sauce (optional)
¾ cup water	Salt and pepper to taste

Combine stewed tomatoes, beef broth, water and, if used, Worcestershire in a blender. Blend for just a few seconds until the mixture has the proper soup consistency but is not totally liquefied. Heat soup, taste and season as desired. Serve hot. Makes four servings.

Texas Style Chili

3 pounds boneless stew beef, cut into ½” cubes <u>or</u> 3 pounds lean ground beef	2 cups water
1½ cups chopped onion	1 6-ounce can tomato paste
1 cup chopped green pepper	8 beef bouillon cubes
3 cloves garlic, chopped	2 tablespoons chili powder
2 (28 ounce) cans tomatoes, undrained and broken up	1 tablespoon ground cumin
	2 teaspoons oregano
	2 teaspoons sugar

In large kettle or Dutch oven, brown beef (if using ground beef, pour off fat). Add onion, green pepper and garlic; cook and stir until tender. Add remaining ingredients. Cover, bring to a boil. Reduce heat; simmer 1½ hours (1 hour for ground beef) or until meat is tender. Serve with corn chips and shredded cheese, if desired.

Easy Chili

8 ounces lean ground beef	1 teaspoon ground cumin
1 large onion, chopped	1 teaspoon dried leaf basil
1 large clove garlic, minced	1 can (4 ounces) diced chilies, drained (optional)
1 can (28 ounces) crushed Italian-style tomatoes	2 bay leaves
2 cans (15 ounces each) red kidney beans	Hot pepper sauce
1 tablespoon chili powder	Salt and freshly ground pepper to taste

In large saucepan, brown ground beef (without added fat) over medium-high heat, stirring to break up meat. Add onion and garlic, and cook, stirring frequently, until onions are softened. Drain off excess fat.

Stir in tomatoes with their juice, the beans with their liquid, the chili powder, cumin, basil and chilies, if desired. Add bay leaves, and season with hot pepper sauce, salt and pepper.

Reduce heat, cover and simmer, stirring occasionally, for 20 minutes or until onions are tender and mixture has thickened. Discard bay leaves before serving. Makes six servings.