

## Taco Soup

(Recipe courtesy Paula Deen)

2 pounds ground beef  
2 cups diced onions  
2 (15 1/2-ounce) cans pinto beans  
1 (15 1/2-ounce) can pink kidney beans  
1 (15 1/4-ounce) can whole kernel corn, drained  
1 (14 1/2-ounce) can Mexican-style stewed tomatoes  
1 (14 1/2-ounce) can diced tomatoes  
1 (14 1/2-ounce) can tomatoes with chilies  
2 (4 1/2-ounce) cans diced green chilies  
1 (4.6-ounce) can black olives, drained and sliced,  
optional  
1/2 cup green olives, sliced, optional  
1 (1 1/4-ounce) package taco seasoning mix  
1 (1-ounce) package ranch salad dressing mix  
Corn chips, for serving  
Sour cream, for garnish  
Grated cheese, for garnish  
Chopped green onions, for garnish  
Pickled jalapenos, for garnish

Brown the ground beef and onions in a large skillet; drain the excess fat, then transfer the browned beef and onions to a large slow cooker or a stockpot. Add the beans, corn, tomatoes, green chilies, black olives, green olives, taco seasoning, and ranch dressing mix, and cook in a slow cooker on low for 6 to 8 hours or simmer over low heat for about 1 hour in a pot on the stove. To serve, place a few corn chips in each bowl and ladle soup over them. Top with sour cream, cheese, green onions and jalapenos.

Prep Time: 15 minutes

Cook Time: 6 hours

Yield: 12 to 16 servings

- Sue Kerrigan, 2/09