



## Recipe for: **Russell's Taco Chili**

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*Submitted by  
Russell Puppe  
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- 2 lb. Ground beef**
  - 1 chopped onion**
  - 2 cans (16 oz.) diced tomatoes**
  - 2 cans (16 oz.) plain pinto beans**
  - 1 can (11 oz.) whole kernel corn (optional – adds color)**
  - ½ can (4 oz.) mild green sliced chilies**
  - 1 can (8 oz.) tomato sauce**
  - 2 packets Taco Seasoning**
  - ½ tsp Turmeric powder**
  - ½ tsp hot red pepper flakes (optional to taste level)**
  - 1 & ½ cups of water (use water to get all contents from cans)**
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- Tortilla chips**
  - Shredded cheddar cheese**
  - Sour Cream**

Brown the ground meat in a frying pan with the onions. Pour off the fat. Combine tomatoes, beans, corn, tomato sauce, meat, and onions in your crock pot or soup kettle. Add all the seasoning. Add the amount of water depending how liquid you want the chili.

Simmer for about 30 or 40 minutes.

Take your soup bowl and put some tortilla chips in it. Place the hot soup over the chips and then top the whole thing with cheese and watch it melt over the soup. Top it off with a few sliced green olives. Add some sour cream if you want to cut the spice level.