

Mom's Chili Soup

- 1 lb ground beef
- 1 lb ground pork
- 1 large green pepper, chopped
- 1 large onion, chopped
- 1 head garlic, minced or crushed
- 4 pints diced tomatoes (or 15 oz cans)
- 1 quart tomato puree (or 32 oz can tomato juice)
- 2 cups beef broth (or any broth of choice)
- 2 cans black beans, rinsed
- 2 cans dark red kidney beans, rinsed
- 1 can white corn (optional)
- 2 Tblsp chili powder
- 1 Tblsp ground cumin
- 1 tsp red pepper flakes
- Hot sauce
- Salt

Sauté the beef and pork in a large frying pan until browned and well crumbled. Drain and remove the meat from pan leaving the fat behind in the pan. Sauté pepper and onion until translucent and then add garlic and cook a few more minutes. Set aside.

In a large soup pot, combine all ingredients and bring to a boil. Cover and simmer for 30 minutes or until flavors combine. Checking the pepper pieces to make sure they are soft is a good test. Taste and flavor with salt or hot sauce as desired. Serve with crusty bread or cornbread.