

Taco Soup

This makes a lot of soup, but it freezes well.

1 pound (+/-) ground beef or ground turkey

Diced onion (I use frozen seasoning blend that has both onions and peppers in it)

1 pkg taco seasoning

1 pkg ranch dressing mix

1 can each:

- Rotel tomatoes*

- Diced Tomatoes (the larger size can)

- Corn (I use the yellow/white corn combo)

- White Hominy

Then 3-4 cans of different kinds of beans, I use:

- Black Beans

- Black Eyed Peas

- Red Beans

- Light Kidney Beans

Brown the beef /turkey along with the onions. Drain off fat, add seasonings. Add all the cans of stuff, juice and all. Heat on high until it starts bubbling, then simmer for 15-30 minutes.

I serve mine with shredded cheese and a dollop of sour cream on top, and Fritos scoops on the side.

*If I double the recipe, I use one can of regular Rotel and one can of hot.

PS – Sometimes I also add smoked turkey sausage (polish or kielbasa-type), and I cut it into bite size pieces and brown it separately (so I can drain off all that fat!)