

Bank Kitchen Recipe: Southwest Taco Soup



Servings: 10-15 people Time: 2.5 hours

Submitted by Sally

Ingredients: two (2) pounds of lean, uncooked hamburger meat; one (1) medium white onion; two (2) cans of whole kernel corn; two (2) cans of ranch-style beans; one (1) can of original Rotel®; one (1) can of stewed tomatoes; one (1) can of water; one (1) package of taco seasoning; and one (1) package of ranch dressing seasoning.

First, brown the hamburger in a skillet; then, dice and add the onion—cooking until soft. Next, remove from heat; drain grease. Season the cooked meat, and onion with salt and pepper to taste. Then, relocate the meat mixture into a slow cooker, or large pot. Add the taco, and ranch dressing seasonings; blend together until meat and onion pieces are coated.

Finally, add all remaining ingredients, gently stirring mixture after adding each can. Cook covered on low heat for one-to-two hours.

Soup will have an even consistency when finished; if necessary, add more water while cooking to prevent the meat from drying out in the pot. *Note: for added flavor and texture, serve the southwest taco soup with fresh baked cornbread.*