

One of the reasons I like doing this column is because I get the best recipes from the nicest people. I always enjoy trying new recipes, and every now and then I get one that is absolutely fabulous. This week I have an absolutely fabulous recipe, given to me by my co-worker Gina Carr, who was given the recipe by our mutual friend Carmen Jenkins. This has everything I look for in a recipe – it's EASY, INEXPENSIVE and NUTRITIOUS, and my entire family loves it!

CARMEN'S TACO SOUP

1 – 1b ground round

½ cup chopped onion

1 can each (Regular size) of the following – DO NOT DRAIN:

White Corn

Yellow Corn

Pinto Beans

Black Beans

Chopped (Diced) Tomatoes

Rotel Tomatoes (has Jalapeno Peppers mixed with the Tomatoes)

1 – pkg Taco Seasoning (Dry)

1 – pkg Ranch Dressing (Dry)

Mexican Cheese, shredded

Tortilla Chips, broken

Brown ground round and onion. Drain grease. Add all the canned vegetables (Remember, DO NOT DRAIN). Add the dry ingredients. Stir and heat over medium flame until hot throughout. After dishing into bowls for serving, top with shredded cheese and the broken tortilla chips. Serves 6 generous portions.

HELPFUL HINTS: Our local Kroger store has the Rotel Tomatoes.

If by chance you happen to have any leftovers, this is even better the next day!

This soup is so good, that I am going to serve it to my family on Christmas Eve, with a crisp green salad and warm breadsticks stuffed with cheese.

Food for Thought: When a believing person prays, great things happen.

(James 5:16)

Pray for Peace!