

# PIERRE'S CHILI SOUP

## Ingredients

- 1 lb Ground Beef
- 46 oz can Tomato Juice
- 14.5 oz can Stewed Tomatoes
- 15 oz can Dark Red Kidney Beans
- 15.5 oz can Chili Style Beans In Chili Gravy

## Seasonings (To Taste, but start with)

- 4 Tbsp Dry Onion Flakes
- 1 Tbsp Dry Minced Garlic
- 1 Tbsp Chili Powder
- 10 - 20 dashes of Hot Sauce
- 1 Tbsp Sugar
- Salt and Pepper

## Steps

1. Brown Ground beef. Sprinkle in 1/4 of Onions and Garlic while browning.
2. Rinse and drain beef. Break up beef into small pieces.
3. Combine all ingredients into large pot or Crockpot and heat.
4. Sometime before serving, using the edge of a sharp spoon, cut the stewed tomatoes into smaller pieces.
5. Season to taste. Note that seasonings take about 20 minutes to release their flavor after being added to the pot. The longer you cook this, the better it will taste.
6. Serve. We recommend serving with Sour cream, Cheese, Crackers, Garlic Bread or Cinnamon Rolls.

