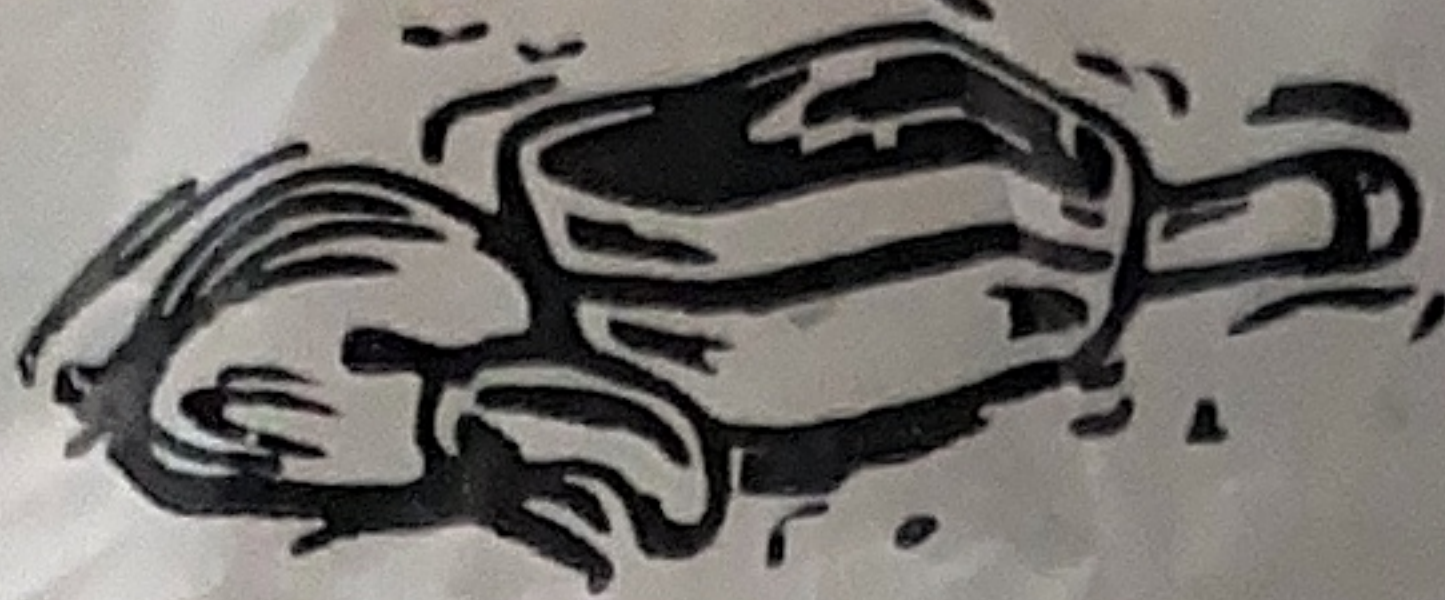


# CHILI CON CARNE WITH BEANS



- 1 1/2 cups dried H-E-B Pinto Beans
- 2 tbsp. cooking oil
- 1 clove garlic, minced
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1 pound ground beef
- 2 1-pound cans (4 cups) tomatoes
- 1 tbsp. chili powder
- 1 tsp. salt
- 1 tsp. oregano
- 1 tsp. paprika

Wash beans; cover with water and soak overnight. Cook in boiling salted water until tender; drain. In hot oil, cook garlic onion, green pepper and ground beef until lightly browned. Add remaining ingredients and simmer about 2 hours, adding water if necessary. Add cooked beans and heat thoroughly. Makes 8-10 servings.