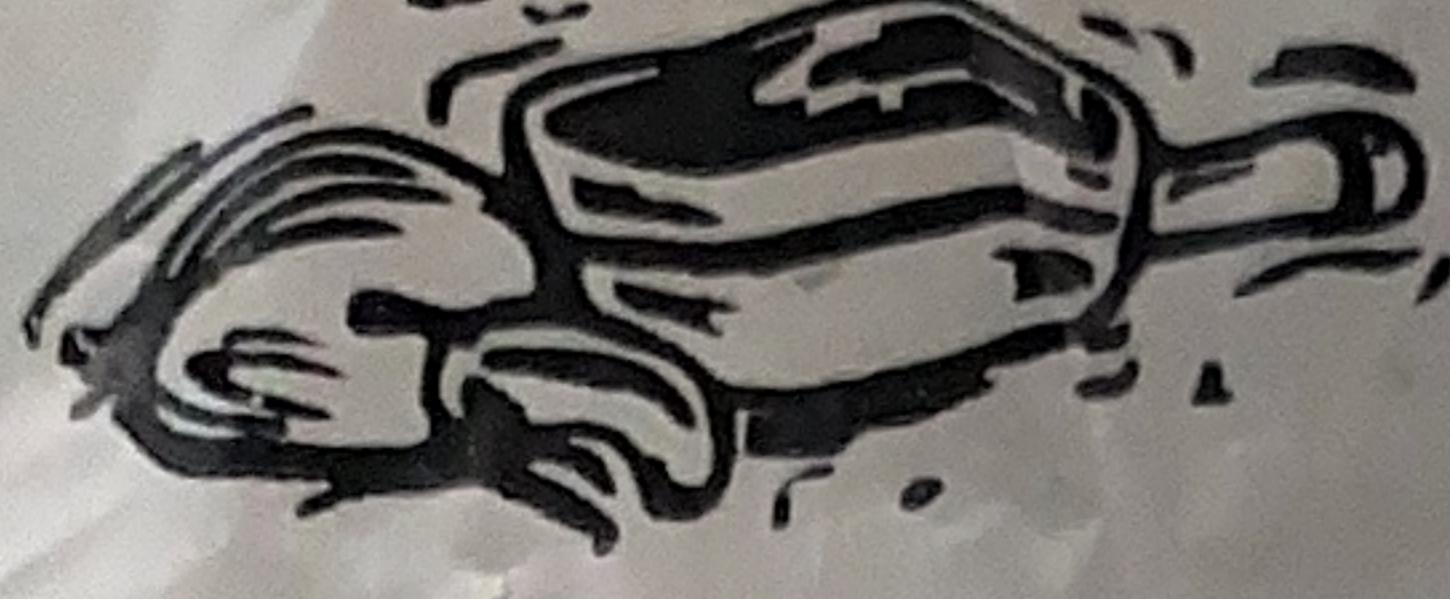


CHILI CON CARNE
WITH
BEANS



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
1/2 cup chopped green
pepper
1 pound ground beef
1 pound cans (4 cups)
2 1-pound tomatoes
1 tsp. 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
and 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.