

New Mexico Chili Soup

Yields 4 Servings

Ingredients

- 2 Tbls Oil
- 1 Lb Ground Beef
- 1 Onion, Chopped
- 1 Tbls Flour
- 16 oz Canned Tomatoes
- 1/2 tsp Garlic, Minced
- 4 Green Chiles, Peeled, Seeded & Chopped
- 1 Tbls Chili Powder
- 1 Pinch Cumin
- Salt
- Water

Instructions

1. Heat the oil in a skillet.
2. Brown the meat and onion.
3. Stir in the flour.
4. Add the tomatoes.
5. Break up the tomatoes with a fork.
6. Stir in the garlic, chile peppers, chili powder and cumin.
7. Season with salt.
8. Add enough water to moisten the mixture.
9. Simmer for several hours.