

## Bean Chowder

1 lb. or 2-1/2 c. pinto beans	1 tsp. garlic
1/2 Tbsp. chili powder	1-2/3 c. tomato puree
1-1/2 tsp. salt	1 Tbsp. chili powder
1 lb. beef, coarsely ground	1 Tbsp. salt
1/2 medium onion, chopped	1 c. bread crumbs (dry)

Cook beans in 3 quarts of water or more depending on dryness of beans. When beans are nearly done, add 1/2 tablespoon chili powder and 1-1/2 teaspoons of salt.

While beans are cooking, combine meat, onions, and garlic; brown in skillet on top of stove or brown in 350° oven, stirring frequently until done.

Add remaining ingredients.

Simmer for 15 minutes. Combine meat mixture and beans. May have to add more water for desired thickness or more chili powder for desired seasoning.

Yield: 12 servings or approximately 3 quarts.