

## Tailgate Taco Soup

*A must-have for a tailgate party, this one-dish recipe can even be made a day ahead and then reheated in a crock pot so that football fans can enjoy it without missing any excitement of the big game.*



- 1 ½ pounds 95% lean ground beef
- 1 small onion, diced
- 1 15-ounce can diced tomatoes, undrained
- 1 10-ounce can diced tomatoes and green chiles, undrained (recommended: Rotel)
- 1 15-ounce can corn, undrained
- 1 15-ounce can black beans, drained
- 1 jalapeno pepper, chopped
- 1 12-ounce bottle dark beer (recommended: Fat Tire)
- 2 teaspoons salt
- 1 teaspoon cumin
- 2 Tablespoons chili powder
- 2 Tablespoons tomato paste

Brown ground beef and onion in skillet until crumbly and no longer pink. While the beef is browning, combine remaining ingredients, while reserving ½ cup of the beer, in a soup pot over medium heat. Once the beef is nicely browned, slowly add the remaining ½ cup of beer to help deglaze the beef pan. Add beef to the soup mixture and heat through. Ladle into bowls and top with shredded cheese, sour cream and tortilla chips. Makes 4 to 6 servings.

Entered and demonstrated at the What's For Dinner Beef Cookoff at the Kansas State Fair by:

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