



Noreen's Kitchen

Quick Weeknight Gumbo

Ingredients

2 pounds ground beef	2-28 ounce cans dark red kidney beans (rinsed)
2 pounds ground pork	2-28 ounce cans black beans (rinsed)
1 20 ounce jar of salsa	5 packets of French's Chili-O chili seasoning
2 -14 ounce cans of petite diced tomatoes	1/4 cup or more if desired of your favorite chili powder
1 20 ounce can of Rotel	salt and pepper to taste
4-14 ounce cans stewed tomatoes	
1 large can of either V-8 or tomato juice	
2-28 ounce cans chili beans	

Step by Step Instructions

Brown meat in a large skillet, season with the chili powder and some salt and pepper to taste (about a teaspoon each)

In a large stock pot, combine all other ingredients.

Add browned meat to the stockpot.

Stir well and simmer for at least 1 hour. Make sure to stir occasionally to avoid sticking on the bottom.

Serve with chopped onions, jalapenos, shredded cheddar cheese and a dollop of sour cream.

Enjoy!