

## TACO-CHICKEN SOUP

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1 pound chicken breast halves,  
boneless and skinless  
1 can butter flavor chicken  
spray  
1 1/4 quarts water  
1 can black beans, drained (16  
ounces)  
1 can pinto beans, drained (16  
ounces)

1 can whole kernel yellow corn,  
drained (16 ounces)  
1 pack taco seasoning mix  
1 1/4 cup of your favorite salsa  
1 medium package yellow  
tortilla chips, slightly crunched  
1 cup shredded sharp cheddar  
cheese

Wash and dry chicken. Cut into strips two inches long by one inch. Spray a large cast iron Dutch oven with butter flavor spray and sauté chicken pieces till done in center. Add water, beans, taco mix, salsa and corn and bring to a boil. Reduce heat and simmer about ten minutes. Put corn chips in bowl and pour soup over tortilla chips. Sprinkle with cheese. This is great on a Saturday if there's a good game on TV.

## TENNESSEE BEAN SOUP

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2 cans port and beans (16  
ounces)  
1 can butter beans (16 ounces)  
1 pound sausage  
1 large onion, chopped  
1/4 small bell pepper, chopped  
10 pieces bacon, crispy fried,  
crumbled

1 cup catsup  
3 tablespoons vinegar, wine  
1/4 cup brown sugar, packed  
1 tablespoon liquid smoke  
1 teaspoon garlic salt

In a skilled, brown sausage and drain. Add undrained beans, onion, bell pepper, and crumbled bacon in crock pot. Add liquid smoke, catsup, brown sugar and garlic salt, mixing well. Cook on low for 6 hours and ladle into soup bowls.