

**Taco Stew**  
FOR LUNCH OR DINNER  
SERVES 8

*Equipment*

*#12 Dutch oven*

*Dutch oven handle, mitts, and tongs for charcoal.*

*30 charcoal briquets*

*Serving spoon*

*Ingredients*

*2 lb lean ground beef*

*2 15 oz can whole kernel corn*

*2 10 oz can tomatoes and chilis (rotel brand)*

*2 15 oz cans black beans*

*1 package of taco seasoning*

*1 large or 2 small bags of tortilla chips*

*8 oz sour cream*

*Instructions (read TWICE before beginning)*

- 1. Light Charcoal briquets*
- 2. Wash hands*
- 3. Place ground beef in bottom of Dutch oven.*
- 4. When the coals are half white, place the Dutch oven on top them and fry beef until it is brown.*
- 5. While beef is frying, drain water from cans of corn, beans and chilies*
- 6. Stir in Taco seasoning*
- 7. Stir in corn, beans and chilies. Spread out evenly in Dutch oven.*
- 8. Cover Dutch oven and place 20 coals on lid*
- 9. Cook 20 minutes,*
- 10. Serve over tortilla chips. Put sour cream on top if you like*