

3 LB HAMBURGER
1 LB DOUBLE SMOKED BACON
2 RED ONIONS
3 BELL PEPPERS GREEN AND RED FOR COLOR
1 CUP CHOPPED CELERY
6 CLOVES OF GARLIC DICED
3 CANS STEWED TOMATOES
2 CANS KIDNEY BEANS
1 CAN PINTO BEANS
2 T. DRIED PARSLEY FLAKES
2 T. CHILI POWDER
1 T. BLACK PEPPER
2 TSP. SMOKED PAPRIKA
1 TSP. SALT
2 TSP. SMOKED CHIPOTLE TABASCO SAUCE

BROWN HAMBURGER MEAT IN LARGE POT AND DRAIN IT.
COOK CHOPPED UP BACON IN LARGE FRYING PAN DO NOT DRAIN THE BACON GREASE. TAKE COOKED BACON OUT OF BACON GREASE AND ADD IT TO THE POT. CHOP UP YOUR ONIONS, PEPPERS, GARLIC, AND CELERY THEN COOK THEM IN THE BACON GREASE IN THE FRYING PAN, COOK UNTIL VEGIES ARE A LITTLE SOFT, THEN PUT THE VEGIES IN THE POT. PUT THE STEWED TOMATOES IN THE POT. NOW PUT YOUR SPICES IN THE POT. COVER AND SIMMER FOR ABOUT A HALF HOUR STIRRING OCCASIONALLY THEN ADD YOUR KIDNEY AND PINTO BEANS AND SIMMER AND STIR ANOTHER HALF HOUR. THEN EAT.