

Veggie Chile
(submitted by Margaret Mecca,
created by her daughter, Karen)

Use LARGE corn pot for this recipe!

Chop 4 med potatoes (white or sweet). Place in pot and cover with water.
Boil 10 minutes.

Add the following cans without draining any liquid:

1 can kidney beans

1 can black beans

1 can pinto beans

1 can hominy

1 can corn

1 can tomato sauce** (8oz)

Green chiles to taste

1 cube vegetable broth (dissolve this before adding to pot in hot water)

Cook chub of sausage (I use the TVP, but use what you like) in nonstick pan.

Add to chile pot

Add oregano or seasonings to taste.

Slice mushrooms and roma tomatoes, add both.

Heat the chile until good and hot and serve or freeze.

**I accidentally added stewed tomatoes and the result was very good. This is wonderful to have in the freezer during the winter months. You can vary the meat, add more or less of the beans, do what you want. I also add garlic and onion when I have it handy.