

Mandy's Spicy Sweet Chili

1 lb lean ground beef
1 Cup chopped green bell pepper
½ Cup diced onion
3 TBSP chili powder
2 cloves garlic
2 cans condensed tomato soup
1-15 oz can of kidney beans (not drained)
1 ½ cans of chopped sweet potatoes (drained)
1 TBSP white vinegar
¼ tsp ground cinnamon
Cheddar cheese for garnish
Corn bread

In a 4 quart sauce pan over medium heat, cook ground beef, green bell pepper, diced onion, chili powder and garlic until the beef is browned and the veggies are tender. Separate meat mixture and spoon off fat.

Add the soup, kidney beans (not drained), vinegar, cinnamon, and drained sweet potatoes. Heat until boiling. Reduce heat to low, stirring occasionally for 15 minutes.

Garnish with cheese and serve with corn bread.

Serves 6 serving of main dish

Grandma's Corn Bread

2 Cups corn meal (self rising)
1 ½ Cup flour (self rising)
1 can cream style corn
1 onion
1 bell pepper (green or red)
1 Cup grated cheese
1 TBSP oil
1 Cup buttermilk
1 Cup milk
¼ Cup honey

Mix dry ingredients well.

Add wet, mix well, fold in peppers, corn and cheese.

Bake at 400 degrees until done – approximately 30-40 minutes.

8x11 pan yields 12-16 servings