Texas Cowboy Stew

10 servings

Ingredients

* 2 pounds ground beef

2 (16 ounce) packages kielbasa sausage, sliced into 1/2 inch pieces

2 cloves garlic, chopped

1 onion, chopped

3 (14.5 ounce) cans peeled and diced tomatoes, drained

4 medium baking potatoes, peeled and diced

2 (15 ounce) cans pinto beans, with liquid

2 (15.2 ounce) cans whole kernel corn, with liquid

1 can diced chilies with juice

1 (10 ounce) package frozen peas and carrots

4 cups water (beef broth)

2 teaspoons ground cumin

2 teaspoons chili powder

salt and pepper to taste

* Step 1

Crumble the ground beef into a large skillet over medium-high heat. Add the sausage, garlic and onion; cook and stir until the meat is no longer pink. Drain off grease, and transfer the contents of the skillet to a large pot.

* Step 2

Pour the tomatoes into the pot with the meat, and stir in the potatoes, pinto beans, corn, diced tomatoes with chilies, mixed vegetables and water. Season with cumin, chili powder, salt and pepper. Cover, and simmer over medium-low heat for at least 1 hour. Stir occasionally. The longer this stew cooks, the better it gets.