

Recipes for Hillbilly Bean Soup and Hillbilly Chili

THE ORIGINAL Lakeside **Hillbilly Bean Soup**

Cooking time, 2 hours. Makes 10 servings.

- 1 lb Hillbilly Beans
- 6 cups Water or Soup Stock
- 1 chopped Large Onion
- 1 chopped Green or Red Pepper
- 2 chopped Carrots
- 2 stalks Chopped Celery
- 1 clove Minced Garlic
- 1 19 oz. can Tomatoes
- 1/2 lb. chopped Smoked Bacon
or 1/2 lb. of Diced Cooked Ham
or 1/2 lb. of Diced Cooked Beef
or 1/2 lb. of Diced Cooked Chicken

Wash and soak the Hillbilly Beans overnight. Drain and discard the water. Place the Hillbilly Beans and water in saucepan, bring to a boil, then simmer for 1 hour.

Place the bacon in separate frying pan and render it until almost crisp. Leave the fat in the pan and transfer the bacon to the soup. Sauté the onions in the remaining bacon fat or in an oil of your choice and add to the soup. Turn up the heat and add all other ingredients very slowly, so the soup won't stop boiling. Simmer until tender. Salt and pepper to taste. Additional spices may be added to your liking.

**YOU GET THE BEST QUALITY BEANS
FROM STEVE AND DIANNE ROUNDS FAMILY FARM
LAKESIDE, ONTARIO, CANADA N0M 2G0
TEL:(519)349-2211 FAX:(519)349-2248**

THE ORIGINAL Lakeside **Hillbilly Chili**

Cooking time, 4 hours. Makes 10 servings.

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| 1 lb Hillbilly Beans | 1 19oz can Stewed Tomatoes |
| 4 cups Beef Soup Stock | 1 19oz can Tomato Juice |
| 1 Large Onion (diced) | 1 clove or 1/2 tsp Minced Garlic |
| 1 Green Pepper (diced) | 2 tablespoons Chili Powder |
| 3 stalks Celery (diced) | 1 tablespoon Salt |
| 1 teaspoon Black Pepper | 1 teaspoon Dry Mustard |
| 1 teaspoon Cajun Seasoning | 1 teaspoon Minced Onions |
| 1 teaspoon Horseradish | 1 Bay Leaf |
| 1/4 teaspoon Cayenne Pepper | 1/4 cup Cooked Mushrooms |
| 1 1/2 lbs cooked Ground Beef | juice of one lemon |

Wash and soak Hillbilly Beans overnight. Drain and discard the water. Cover the Hillbilly Beans with water in a saucepan. Bring to a rolling boil, then simmer for about 1 hour or until tender. Drain and discard water, then rinse Hillbilly Beans in cold water. Place the Hillbilly Beans in chili pot with 4 cups beef soup stock, tomato juice and stewed tomatoes. Sauté the onions, green pepper, celery in oil of your choice and add to the chili very slowly so that it does not stop boiling. Add all other ingredients except the cooked ground beef. At this time, have a beer or beverage of your choice. Turn heat to medium for about 30 minutes then add cooked ground beef and let simmer for 2 hours or until thick. Makes a great meal garnished with grated medium cheddar cheese, sour cream, chopped green onions and homemade bread.

Always Better The Next Day!

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