

Spanish Beans

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| 1 Cupful of Navy Beans | 1 Medium-Size Potato, Minced |
| $\frac{1}{4}$ Pound of Round Steak, Ground | $\frac{1}{4}$ Cupful of Chopped Celery |
| $\frac{1}{4}$ Pound of Pork, Ground | $\frac{1}{4}$ Cupful of Rice |
| 1 Cupful of Canned Tomatoes | 2 Teaspoonfuls of Salt |
| $\frac{1}{3}$ Cupful of Minced Carrot | $\frac{1}{4}$ Teaspoonful of Pepper |
| $1\frac{1}{2}$ Tablespoonfuls of Minced Onion | 1 Teaspoonful of Mexican Chili Powder |

WASH the beans and cover well with cold water and soak overnight. In the morning drain off the unabsorbed water and add the meat, vegetables and seasonings with one and a half quarts of cold water. Let come to the boiling point, then simmer until the beans are tender, about three hours. This makes a delicious luncheon dish for cold weather.