



*Back: Adam, Traci, Mark, Connie, Chris, Lindsey
Front: Papa, Grandma, Heather, Clark*

Cowboy Beef & Bean Soup

Bobby Collins

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| 2 lbs. beef sirloin or round tip
roast, cut into ½-inch cubes | 7-10 oz. bottled roasted red bell
peppers, drained, rinsed,
and chopped |
| ½ tsp. pepper | 2 Tbsp. chili powder |
| 3 cups chopped onion | 2 (15 oz.) cans beef broth |
| 64 oz. canned chopped
tomatoes with juice | 2 Tbsp. ground cumin |
| 3 cloves garlic, minced | ¼ cup molasses |
| 48 oz. canned pinto beans,
drained | 1 tsp. salt |
| 2 Tbsp. vegetable oil | 1 Tbsp. Tabasco (optional) |

Brown beef, onion, and garlic in oil in Dutch oven over medium heat until beef is no longer pink. Transfer to crockpot if desired. Stir in chili powder, cumin, salt and pepper. Add tomatoes, beans, peppers, broth, molasses, and Tabasco, if desired. Simmer over low heat for 1 ½ hours, partially covered, stirring occasionally.