

# South of the Border Stew

Chelsea Hoerner

2# ground chorizo sausage  
2 red bell peppers chopped  
2 green bell peppers chopped  
1 jalapeno pepper chopped  
2-3 stalks celery chopped  
2 c. corn or 2 cans cream corn  
1 can beans-pinto or black (if black drain & rinse)  
2 t. chili powder  
2 t. cumin  
1 t. salt  
2 c. salsa (mild)  
4 c. Mexican shredded cheese  
(package of flour tortillas shells and sour cream lettuce) optional

Slowly fry and crumble sausage in kettle. Add chopped peppers, onion, celery. Sauté. Add corn and beans. Add spices. Add salsa. Simmer till hot. Add 2 c. cheese. Now it's ready to eat like a stew or chili. Sprinkle with cheese. Then if you want to have a special treat, put your shell and heat in microwave. With slated spoon. Drain a spoonful of mixture on shell. Add small amount of cheese. Fold up. Put lettuce & sour cream on top. This make amazing burrito with a twist.

Serve with corn muffin or corn bread.