

Pam and Cindy's Taco Soup

1 quart tri-beans (or whatever beans you prefer)
1 quart crushed tomatoes (or two 15-oz cans)
1 pint whole kernel corn (or one 15oz can)
1 pint hamburger (or one pound cooked hamburger)
½ cup dehydrated onions (or one medium chopped onion)
1 tablespoon taco seasoning (or to taste)
Salt to taste

Mix all ingredients together in a 6-quart pot and simmer until flavors are blended—about 20 minutes. Serve with shredded cheese and a dollop of sour cream. Refrigerate leftovers—it is even better the second day!

Pam's Dry Biscuit Mix

4 cups all-purpose unbleached flour (I use King Arthur's)
2 tablespoons baking powder
2 teaspoons salt
¾ cup fat (lard, butter, shortening—I have used all three but prefer lard)
¾ cup buttermilk powder

Mix dry ingredients together and cut in the fat until it is the consistency of cornmeal. Seal in an airtight container until ready to use. With lard or butter, will keep for 4 weeks; longer with shortening. Makes six cups of dry mix and 15-20 biscuits depending on size.

To make biscuits, add 1 ½ cups cold water and stir with fork until mix is moistened. Turn out on floured surface and pat out to ¾ inch thick. Cut with a 2" to 2 ½" cutter and bake at 375°F until golden and puffy. Use traditional oven or cast iron Dutch oven over coals. Mix is perfect to take camping. For Jim and me, I make up half a batch at a time.

To make dumplings, add 1 ½ cups cold water and stir with fork until mix is moistened. Drop by spoonful on top of simmering chicken stew or beef stew, cover with lid, and continue simmering until dough is done. Dumplings will absorb liquid so be sure there is adequate liquid in the stew so it does not dry out or burn while dumplings cook.