

# Recipe for Vegetarian Chili

- Remove spice packet from the jar and set aside.
- Rinse beans and place in a large stock pot. Cover by 1" of water. Bring to a boil over high heat and boil for one minute. Remove from heat, cover and let soak for one hour.
- Drain and rinse beans.
- Return beans to the pot, add in spice packet, 1-14 ounce can of tomatoes and 6 cups of water.
- Bring to a boil over high heat, reduce heat and simmer for 1-1/2-2 hours until beans are very tender and soup is thick.
- Serve with macaroni and cornbread.

