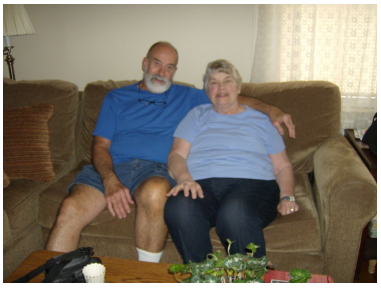
WASHINGTON STEW

Description

Our mother, Barbara Mackie, called this Washington Stew, but we don't know where the name came from We used to enjoy it on Friday nights because our parents went grocery shopping and this was quick to make. My son, Peter loved it and our mother used to make it for him and Marcia when they would visit. I made it for my family and still do. It is a go to, easy and quick.



Summary

Yield: 4
Source: Barbara Mackie
Prep Time: 15 minutes
Category: Dinner
Cuisine: American

Ingredients

- 1 lb Ground Beef Hamburger
- 1 tbsp chili powder (more or less to taste)
- 1 can Sweet corn, drained
- 1 can Red Kidney Beans, drained
- 1 can Diced tomatoes (14 1/2 oz) undrained

Instructions

In a large skillet brown hamburger and add chili powder. Add the corn, kidney beans and tomatoes and stir to mix and heat to bubbling. Serve. Additional chili powder may be added to taste by the individual.

Serve with a simple salad and bread with butter or peanut butter.

Leftovers keep well.