VIRGINIA'S TACO SOUP (Yvonne's Sister)

- 2 cans mild chili beans
- 2 cans yellow corn
- 1 can yellow creamed corn
- 1 can Ro'tel (find in grocery store with canned tomatoes)
- 1 can spicy tomatoes
- 1 pkg taco mix
- 1 pkg dry ranch dressing
- 1 lb ground beef-browned or diced or shredded chicken
- 2 beef bouillon cubes
- 1 cup water

(after it gets hot, if too thick, add a little more water)

Pour all ingredients into crockpot (including the juice in cans) Stir to mix all together.

Place lid on crockpot and cook on high for 1 hr--then keep on low until ready to serve. (or heat together in large pot on stove)

Optional - 1/8 teaspoon cayenne pepper if you like it HOT Serve in soup bowls

- *On top, put a dab of grated cheese, sour cream, chopped green onion, and sprinkles of parsely (or place in bowls for people to help themselves)
- *Also serve Tortilla chips on the side for people to eat or crush into soup