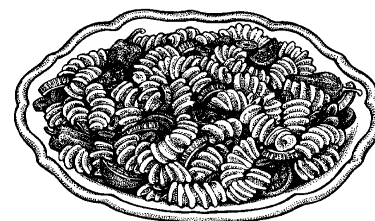


Mexican Goulash

1 pound ground beef, turkey or venison
½ cup chopped green pepper
¼ cup chopped onion
1 clove garlic, crushed or ½ tsp garlic powder
1 (14½-ounce) can Mexican tomatoes, undrained
1 (8-ounce) can tomato sauce
¾ cup macaroni, uncooked
1 (16-ounce) can corn, drained



1. Cook meat and vegetables 8-10 minutes until no longer pink. Pour off drippings.
2. Stir in remaining ingredients and bring to a boil. Reduce heat to low, cover tightly and simmer 15 minutes. Remove from heat and let stand 15 minutes before serving.

Makes 6 servings. (You may substitute a large jar of salsa for the peppers, onions and tomatoes.)