

FRITO PIE

LifewithSally.com

Ingredients:

1 lb. Ground beef or turkey

12 oz dry beans (can substitute with canned pinto beans)

Red Chili Powder

Garlic Salt

Black Pepper

1/4 Cup Oil

Grated Cheese

1 Bag Frito Chips

Optional:

Chopped lettuce, Tomatoes, Black Olives, etc.

Instructions:

Soak dry beans overnight in water. Drain beans. Place in crockpot with oil, garlic powder/salt, and pepper as desired for seasoning. Cover beans with water. Cook on low for 8 hours.

Optional: 2 cans of pinto beans warmed in pot on stove.

Brown ground meat adding garlic salt & pepper as desired. Set aside.

Fill blender with 2 cups water and 1/2 cup red chili. Add garlic salt and pepper as desired. Blend well until smooth sauce. Taste to adjust flavor. Poor over ground meat and stir to mix well.

To serve:

Place handfuls of Fritos into a bowl and top with beans, ground meat mixture, and cheese in layers. Add additional toppings as desired or make a second layer of beans, ground meat mixture, and cheese.

Serves 4-6 people