

Mochachalie (Evelyn LeBlanc)

2 bell peppers
8 stems celery, chopped
2 cans tomato soup
1 can water
½ pound grated American Cheese
1 can pimento
2 cans sliced mushrooms
1 ½ lbs. ground pork
1 ½ lbs. ground beef
3 medium onions
2 tablespoons chili powder
1 pack shell noodles
(Aunt Bev added olives)
(Andre adds a block of butter, bay leaves, and a beer)

Brown meat. Add onions, salt, pepper, 2 tablespoons chili powder. Cook till onions wilt. Add all ingredients and cook ½ hour. Makes about 4 quarts. To serve, mix well with shell noodles (cooked) and simmer a little while.