

Mochachalie (Evelyn LeBlanc)

2 bell peppers
8 stems celery, chopped
2 cans tomato soup (Andre uses Campbell's Tomato Soup-condensed 10.75 oz.)
1 Tomato Soup can of water
½ pound grated American Cheese (not cheddar cheese)
1 can pimento
2 cans sliced mushrooms
1 ½ lbs. ground pork (Andre uses 2 lbs.)
1 ½ lbs. ground beef (Andre uses 2 lbs.)
3 medium onions
2 tablespoons chili powder
1 pack shell noodles
(Aunt Bev added olives)
(Andre adds a little Tony's , a block of butter, bay leaves, and a beer)

Brown meat. Add onions, celery, bell pepper, salt, pepper, 2 tablespoons chili powder. Cook down till onions and celery are wilted and soft. Add all ingredients and cook about 30 min. to 1 hour. Makes about 4 quarts. To serve, mix well with shell noodles (cooked) and simmer a little while.