

Below is a fictitious example of a recipe. There is a title, as well as the text. For recipes we also need a photo of the finished product (and preferably more than one to choose from.) When submitting writing to us, also include the author's name, in the format that it should be displayed. If they are a 9-year-old who lives in Ohio and their name is Mary Smith, their name could be displayed as any of these:

"Mary, age 9"

"Mary S., age 9"

"Mary Smith, age 9"

"Mary, age 9 from Ohio"

or "Mary S., age 9 from Ohio"

Taco Soup **A Tribute to My Great Aunt Dorothy**

Once a year, for as long as I can remember, my family has traveled to the mountains of West Virginia shortly after Christmas to visit family. At some point during our visit, we usually try to see Great Aunt Dorothy in her tiny cabin among the tall pines. Her home is secluded and there's no internet, TV, or even cell phone service. She likes it that way. Once we arrive, Great Aunt Dorothy quickly puts us to work making the family meal. We cook the ground beef and then add her canned tomatoes, black beans, corn, and salsa, all ingredients canned from her past summer garden. As the pot of soup simmers for the next few hours, we all take turns stirring it, and the aroma quickly spreads throughout her tiny cabin. We share stories and work on her puzzle while we wait for the soup to be ready. And once it is, we gather around her tiny table and enjoy more conversation. I've grown to appreciate her simple way of life, at least for the afternoon, but her taco soup is something we now enjoy throughout the cold winter months. And when we make it, I always think of the wonderful times with my Great Aunt Dorothy.

Ingredients:

1lb ground beef

1 can diced tomatoes

1 can Rotel tomatoes

1 can black beans

1 can corn

½ jar salsa

2 cups water (add more if needed)

Directions:

- Cook ground beef.
- Drain grease.
- Add all other ingredients.
- Stir.
- Cook on high for 30 minutes. Continue stirring.
- Reduce heat to low and continue simmering for two more hours.
- Serve with tortilla chips, sour cream, and cheese.