

Mixed Bean Soup Basic Recipe

- ★ **Mixed Bean Soup Mix** and seasoning packet
- ★ 3 quarts water (3 qts. = 12 cups)
- ★ 2 cans (14-1/2 oz. each) tomatoes, chopped
- ★ 1 pound of meat from list below:
 - ham - chopped • ham hocks - approx. 2 pieces
 - ham bone • bacon, uncooked - chopped • Kielbasa/Polish sausage - chopped • smoked sausage - chopped • chicken - may add pieces with skin and bones intact, just be sure to remove chicken after a period of cooking time and remove skin and bones; return meat to soup.



**This soup may be made without the addition of any meat.*

***You may add 2 to 3 cups of sliced, raw carrots and/or potatoes.*

****The addition of salt is optional, according to taste after cooking.*

Sort out any foreign substances (i.e., small pebbles, bad beans) from beans and rinse beans thoroughly with clean water before using to assure maximum natural wholesomeness. Place rinsed beans in a large pot; add 3 quarts fresh water and bring to a boil. Cook beans on medium heat for approximately 30 minutes or until beans are tender. Reduce heat to low (do not drain water from beans), add seasoning packet, tomatoes and meat (potatoes and carrots, if desired). Stir to mix and cook (simmer) uncovered for 3 to 5 hours, depending on consistency of soup you prefer. Stir occasionally; do not let soup scorch. The longer the soup cooks, the thicker it becomes. Remove bay leaves after cooking. Cooked soup may be frozen. The addition of salt for seasoning is optional. Delicious served with corn bread.



© Country Home Creations

1-800-457-3477

www.countryhomecreations.com