

DIY Bean Soup

MATERIALS NEEDED:

- A pint jar
- String
- Cardstock
- Decorative Cloth (optional)

INGREDIENTS

- 1/3 cup pinto Beans
- 1/3 cup green peas
- 1/3 cup black beans
- 1/3 cup great northern beans
- 1/3 cup kidney beans
- 1 teaspoon dry mustard
- 1 teaspoon paprika
- 1 tablespoons onions
- 1 tablespoon garlic
- 1 tablespoon oregano
- 1 bay leaf
- 1 small dried chile pepper (optional)
- 1 teaspoon rosemary
- 1 veggie bouillon cubes

WHAT TO DO:

For a gift: layer the beans in the jar provided in the order listed. Decorate the jar with a square of cloth on the lid, or maybe some ribbon or twine. Add instructions for cooking the soup and all set.



COOKING INSTRUCTIONS: Makes nine cups of soup.

Ingredients not provided: Five cups water, 1 4 ounce can of diced tomatoes, salt and pepper and optional cooked meat like sausage, ground beef, or chicken pieces.

1. Remove wrapper from bouillon cube. Add all ingredients, plus five cups of water and diced tomatoes to a saucepan.
2. Bring to a boil over high heat.
3. reduce heat to low, and simmer until the beans are tender and soup is thick, about 90 minutes. Add more water if necessary to soften beans.
4. Add cooked meat if you choose.
5. Remove and discard chile pepper and bay leaf before serving. Season to taste.