

## Mixed Bean Soup Slow Cooker 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. Transfer beans and any remaining water (do not drain water from beans) into a **6-quart** size slow cooker. Add remaining ingredients. Stir to mix, place lid on slow cooker and cook on low for 12 hours, or cook on high for 6 hours. At end of cooking time, remove lid from slow cooker and cook on high for approximately 30 minutes to thicken soup. If using a meat choice that has bones, transfer all meat to a plate and remove/discard skin, bones, fat, etc.; cut meat into bite-size pieces and return meat to soup. Remove bay leaves after cooking.



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