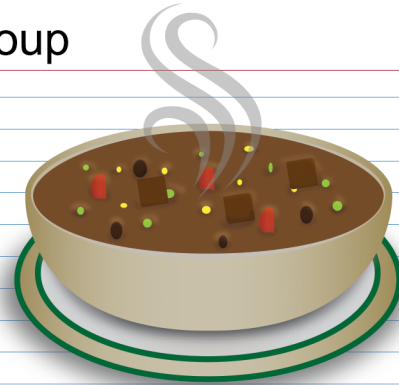


Dried Bean Soup



Ingredients

- 1 jarred soup mix
- 10 cups water, separated
- 2 (15.4-ounce) cans crushed tomatoes
- 1 teaspoon liquid smoke (optional)

Directions

1. Remove the plastic bag of seasonings from the jarred soup mix and set aside.
2. Pour the remaining ingredients from the jar into a strainer. Rinse the dried beans with clean water, and place in a large stock pot.
3. Cover the beans with four cups of clean water, and allow them to soak overnight.
4. Drain the beans, and add six cups of clean water to the stockpot.
5. Bring the beans to a boil over high heat.
6. Cover the beans, reduce heat to low, and allow to simmer for 1 to 1.5 hours, or until beans are tender.
7. Add tomatoes, liquid smoke (if desired), and bagged seasonings to the covered stockpot, and allow to simmer for another 60 minutes.
8. Use a ladle to place soup in serving bowls.

Dried Bean Soup Mix

Jar Ingredients

- 1 tablespoon dried pepper flakes
- 1 tablespoon chicken bouillon granules
- 1 tablespoon dried onion flakes
- 1/2 tablespoon salt
- 1 teaspoon dried parsley flakes
- 1/2 teaspoon black pepper
- 1/4 teaspoon garlic salt
- 1/2 teaspoon celery salt
- 1/4 cup brown sugar
- 1/2 cup dried kidney beans
- 1/2 cup dried split yellow peas
- 1/2 cup dried black beans
- 1/2 cup dried red lentils
- 1/2 cup dried small red beans
- 1/2 cup dried split green peas

Directions

1. Combine first seven ingredients in a large bowl, and carefully pour in the bottom of a clean, wide-mouth pint jar.
2. Add the dried lentils to the jar, forming a second layer.
3. Add the dried medium pearl barley to the jar, forming a third layer.
4. Add the bay leaves to the jar, forming a fourth layer.
5. Decorate the jar as desired and add a gift tag with cooking instructions.