

Bean Bag Minestrone Soup

In addition to bean-pea mixture and herb-spice bag, you will need:

- 1 ½ lb meaty soup bone(s)
- 8 slices bacon –uncooked and diced
- 1 ½ C. celery-chopped
- 1 ½ C. carrots- chopped
- 1 large onion – chopped
- 2 cloves garlic –minced
- 2-10 ½ oz. cans beef consommé
- 4 beef bouillon cubes
- 9 1/3 C. water
- 1 C. elbow macaroni – uncooked
- 1-16oz jar spaghetti sauce
- Salt and Pepper, Basil to taste

Preparation: Rinse beans. Then soak at least 6 hours in water to cover. Drain. In soup pot, place first 9 ingredients and herb spice bag. Bring to boil, reduce heat, cover, simmer 1 ½ hours. Add beans, simmer another 2 ½ - 3 hours, covering first 1 ½ hours. Cut meat from soup bones and dice, return to pot. Add macaroni and sauce. Simmer uncovered 25 minutes. If soup is too thick, add water to desired consistency, adding one more bouillon cube for every 1 ½ C water added. Remove and discard herb spice. Correct seasonings. Grated parmesan cheese can be sprinkled on top. Makes 3 quarts depending on desired thickness.

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