

4 Bean Soup

An Original Recipe by Ellen Watts

4 slices bacon
1 carrot shredded
1 celery rib chopped fine
1 small onion chopped fine
1 can Navy Beans drained and rinsed
1 can Red Kidney Beans drained and rinsed
1 can October or Pinto Beans drained and rinsed
1 can Black Beans drained and rinsed
2 cans Italian Style Tomatoes
2 Tablespoons All Purpose Flour
1 Tablespoon dried or fresh parsley
Salt and Pepper to taste
32 oz. box of Chicken Broth

Brown bacon to crisp in a large soup pot.

Remove bacon, and saute celery, carrot and onion in bacon drippings until tender.

Stir in flour and stir until well blended (1-2min.).

Slowly stir in chicken broth, beans, tomatoes, and seasonings.

Crumble bacon and stir into soup.

Heat for 30- 45 minutes on medium heat.

Makes 12 servings.