
French Market Soup

Makes 2¼ quarts

- 2 c. French Market Soup Mix*
- 2 qts. water
- 1 ham slice (½ inch thick) or ham bone (*optional; skip for vegetarian soup*)
- 1¼ t. salt
- ¼ t. pepper
- 1 (16 oz.) can whole tomatoes, undrained and coarsely chopped
- 1 large onion, chopped
- 1 clove garlic, chopped
- 1 chili pepper, coarsely chopped (*optional*)
- ¼ c. lemon juice

*To make your own Mix: Buy one bag of each type of dried beans you find in the store (the more, the better!); combine in a large bag and mix thoroughly. Store in airtight containers.

Rinse soup mix and place in soup pot. Cover with water 2 inches above beans; soak overnight. Drain; add 2 qts. water, ham, and salt and pepper. Cover and bring to a boil; reduce heat and simmer 1½ hours or until beans are tender. Add remaining ingredients and simmer 30 minutes, stirring occasionally. Chop meat and return to soup.

Variations: Add 2 chopped carrots and/or 2 stalks celery (leaves included), chopped.

To cook in crock pot or slow cooker: Soak beans overnight in 4 c. water. Combine all ingredients in crock pot; cover with water and mix well. Cover and cook on High for 3 hours, then turn to Low setting for 8-14 hours (or cook entire time on High for 4-6 hours).

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