

Seasoned Bean Soup

Dried Bean Mix (in jar)
2 (14 1/2 ounce) cans tomatoes
Seasoning Mix
1 teaspoon Liquid Smoke or Tabasco to taste (optional)

Rinse beans and place in large Dutch oven or stock pot. Pour 4 cups boiling water over beans; cover and let soak overnight. Drain beans and return to stock pot. Add 6 cups water, cover, and bring to a boil over high heat. Reduce heat to low and simmer 1 to 1/2 hours or until beans are almost tender. Add tomatoes and seasoning mix. Stirring occasionally, cover and simmer 30 minutes. Uncover beans and continue to simmer about 1 hour longer or until beans are tender and soup thickens. Serve warm.

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