Kindervelt Bean Bag Minestrone Soup

The addition of vegetables, pasta and tomato sauce allows you to create this classic Italian soup.

<u>In addition to the Kindervelt Bean Soup kit, you will need:</u>

1 ½ lb meaty soup bones
8 slices bacon, uncooked and diced
1 ½ cups celery, chopped
1 ½ cups carrots, chopped
1 large onion, chopped
2 cloves of garlic, minced
2 10 ½ oz. cans of beef consommé
4 beef bouillon cubes
9 1/3 cups water
1 cup elbow macaroni, uncooked
1 16 oz. jar of spaghetti sauce
Salt, pepper and basil to taste

<u>Preparation:</u>

Rinse beans, and then soak at least 6 hours in water to cover. Drain beans.

In a soup pot, place first 9 ingredients. Bring to boil, reduce heat and cover, simmer for 1 ½ hours.

Add beans and herb-spice sachet, simmer another 2 ½ to 3 hours. Cut meat from soup bones and dice. Return meat to pot.

Add macaroni and sauce, simmer uncovered for 25 minutes.

If soup is too thick, add water to desired consistency, adding one more bouillon cube for each 1 ½ cups of water added.

Remove and discard herb-spice sachet. Add salt, pepper and basil to taste. Grated parmesan cheese can be sprinkled on top for serving.

Makes about 3 quarts, depending on desired consistency. Soup may be frozen.

We suggest that the soup be prepared one day in advance to allow flavors to blend.