

Confetti Bean Soup Gift in a Jar

Confetti Bean Soup Preparation Directions:

1. Rinse beans and place in a pot with enough water, so the water level is 2 inches above the beans. Bring to a boil. Drain. Rinse beans again and allow to sit for one hour. They will not be on the heat at this time.
2. Return the beans to the pot and add six cups of water and the spice packet. Turn on a high heat.
3. Stir well and bring to a boil. Allow the mixture to simmer for 2 hours.

Serve when the beans are soft. If you wish, you can add in 2 cups of diced ham and/or diced tomatoes. You are also free to add any vegetables you wish, just cook until soft. This however is optional as the Confetti Bean soup is great as it is!

If using the bay leaves, remove before serving.

Serve warm with bread.

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