



Dice:

- 1 large onion
- 1 jalepeno pepper
- 2-3 stalks celery
- 3-4 carrots

1 C. ketchup

8 C veggie broth

3-4 cans beans (you can use dried beans that have been soaked overnight, but your cook time will be longer) Great Northern beans, black beans, kidney beans, pinto beans are all ok. I like a mixture. Randall's has a mixed beans in a jar that I often use.

2-3 laurel bay leaves

Salt and pepper to taste



Saute' veggies in ketchup until caramelized. (it will smell less vinegary, and caramely). Don't rush this step. Keep the heat medium so you don't scorch.

Add beans, broth, and bay leaf, bring to a boil, lower heat and simmer till beans and veggies are soft. Salt and pepper to taste.

This freezes well, and you can put what veggies you like in it! Thanks to Barbara Burns for sharing this recipe. She used to make big batches for the Tuscarawas County Winter Hike.

Bean Soup

Christmas 2025
(from Mary Marshall)

Recipe Name

You can print these recipe cards two-sided or one-sided.

For two-sided printing, go to File and then select Print.

Under the option that defaults to Print One Sided, select a two-sided print setting. (Print options vary by printer.)



Christmas Year (from Recipe Author)



Handwriting practice lines consisting of a solid top line, a dashed middle line, and a solid bottom line.



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