



5 Bean Soup

You will need:

- 2 (14.5 ounce) cans diced tomatoes
- Salt and pepper, to taste
- 3 quarts water

In a large stock pot, pour the beans, reserving the seasonings for later. Cover the beans with water until 1 inch above the beans. Bring to a boil, cover, and remove from heat. Allow to rest for 1 hour. Drain and rinse.

Return beans to pot. Add water, diced tomatoes, and the seasonings. Bring to boil. Reduce heat and simmer for 1 hour. Add salt and pepper to taste.

Optional: Add 2 tablespoons of red wine vinegar before serving for extra kick.



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