

# Savory Confetti Bean Soup In A Jar

Published on Organized Christmas (<http://christmas.organizedhome.com>)

## Ingredients

Choose 8 types of assorted dried peas, beans and lentils (at least 8 different varieties) from the following list:

pink beans	black beans	baby lima beans	lentils
red lentils	black-eyed peas	red kidney beans	white kidney beans
pinto beans	split peas	great northern beans	small red beans
white beans	french lentils		

## For each of the 12 jars you will need:

12 vegetarian – low salt bouillon cubes	12 tsp of Italian herb mixture
12 ½-tsp of dry ground garlic	12 tsp of dried parsley
12 bay leaves	

## Instructions

Wash, rinse, and dry canning jars. Next add ¼-cup of each type of bean to the jars, layering the beans. Choose the most colorful bean for the bottom layers of the jar. Add eight ¼-cup layers to each jar. In a plastic bag, place 1 bay leaf, 1 bouillon cube, 1 tsp Italian mix, & ½-tsp dry ground garlic powder in each jar. Seal each jar using lids and rings. Cut appropriate amount of 7-inch circles from cotton fabric. Top each jar with fabric circle and tie with ribbon. Print appropriate number of gift tags. Cut gift tags apart and attach to jars with ribbon, or hand-write recipe tags using the recipe below.

## Directions

Set aside bouillon cube and bay leaf and choose method to soak beans. (2 Types of soaking methods for the beans)

1) Quick soak: Rinse and sort beans in a large pot. Add 6-8 cups of hot water. Bring to a rapid boil, and boil for 2 minutes. Remove from heat. Cover and let stand for 1 hour. Drain soak water and rinse beans.

2) Overnight soak: Rinse and sort beans in a large pot. Add 6-8 cups cold water. Let stand overnight, or at least 6 to 8 hours. Drain soak water and rinse beans.

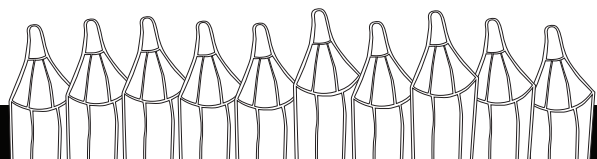


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## **To cook:**

Place beans in a large pot.

## **Add:**

6 cups water  
1 can (14-oz.) chopped tomatoes in juice  
(I prefer Muir Glen – Organic Diced tomatoes -Fire Roasted )  
1 bay leaf  
1 bouillon cube  
1 tsp italian seasoning  
1 tsp garlic powder

Simmer gently until beans are tender, about 2 hours.

Season to taste with salt and pepper. Do check water. If low, add another cup.

## **Notes**

More information: Tips to Make Gifts in a Jar  
Printable Gifts in a Jar Gift Tags  
(<http://christmas.organizedhome.com>)

## **Recipe Source :**

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