

Calico Quilt Bean Soup

An easier soup to make is hard to find! This soup is the perfect example of delicious thrift, both for those short on time, and those who would rather spend money on fabric and craft supplies! Make it on a cold day so that it can warm you all the way through...this soup makes a whole pot...perfect for a winter quilting bee!



Ingredients

- 1 15.5oz can red kidney beans
- 1 15.5oz can black beans
- 1 15oz can Great Northern beans
- 1 14.75oz can lima beans
- 1 14.oz can diced tomatoes, *seasoned with basil, garlic, and oregano*
- 1 medium onion, *chopped*
- 1 12oz can luncheon meat, *diced fine*
- 2 bay leaves
- 1 cup milk
- 3 tblspns all-purpose flour
(salt) and pepper, *to taste*

In a large colander, drain and rinse all of the beans. In a large Dutch oven, add the beans plus enough water to cover by an inch, or so. Add tomatoes, onion, luncheon meat, and bay leaves. Simmer gently for 1 1/2-hours, stirring occasionally. Add salt and pepper to taste (the luncheon meat is already salted, so be sure and taste before adding any salt...) adjust seasoning as necessary. Return to a boil. Combine milk and flour; add to soup and continue cooking, stirring constantly until soup thickens and soup is bubbly.

Remove bay leaves before serving.

Serves: 8-9.

Soups and Salads