Four Bean Italian Soup

Sautee in order- In ¼ cup of Olive Oil

2 large onions

6-8 cloves of garlic

1 bunch of celery

1 bag of pre-shredded carrots

Add- 5 Bay leaves, 2 rounded Tbsp. Oregano, Thyme, Rosemary, Ancho Chili Powder (this spice is optional, can purchase from Penzey’s Spice store in Appleton) and cook together for 5 minutes

Add- 2 large bottles or cans of generic Vegetable Juice (like V-8)

1 (28oz.) can diced tomatoes

4 heaping Tablespoons “All Natural Vegetable Bouillon” Orrington Farms has no MSG (purchased at Woodman’s 6 oz. for $2.49), dissolve in 2 cups warm water. Add to soup.

Add another 6 cups of water.

Continue to cook and bring to boil.

Add---2 15 oz. cans Garbanzo beans

1 15 oz. can cannellini beans

1 15 oz. can black eyed peas

1 15 oz. can red beans

Bring to boil then add---small shell noodles (½ a small bag or ½#). You can turn off the heat, cover the pot and the noodles will cook while the soup cools down.