

SAVORY BEAN SOUP

YIELD: 56 servings

INGREDIENTS:

Bacon, diced
Yellow onion, large, diced
Garlic cloves, chopped
Red bell pepper, diced
Red Gold Petite Diced Tomatoes with Chiles
Pinto beans, drained and rinsed
Black beans, drained and rinsed
Kidney beans, drained and rinsed
chicken broth, or vegetable broth
Red Gold Mama Selita's Jalapeno Ketchup
Paprika
Cumin
salt and black pepper, to taste
chopped fresh cilantro, for garnish

AMOUNT (WT.):

28 slices
7 each
28 each
7 each
4-28 oz cans
105 oz
105 oz
105 oz
1 1/3 gallons
1 cup
7 tablespoons
7 tablespoons

METHOD OF PREPARATION:

1. Heat a large rondeau over medium heat and add the diced bacon. Cook until bacon is lightly golden brown.
2. Add the onions, garlic, and bell peppers; cook for 12 minutes.
3. Add the tomatoes, chicken broth, Red Gold jalapeno ketchup, paprika, cumin, salt, and black pepper to the rondeau.
4. Bring the soup to a boil and simmer for 30 minutes.
5. Remove from heat and garnish with chopped cilantro



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