



Five-Bean Soup

Soup

Prep Time: 8 hrs **Cook Time:** 1 hr 30 mins **Difficulty:** Easy **Servings:** 6 servings **Source:** [Robbie's Hope](#)

INGREDIENTS

- 1 can each of beans: great northern, kidney, pinto, navy and garbanzo (or any other bean of your choice)
- 6 cups vegetable stock
- 2 tbsp minced onion
- 2 tbsp minced garlic
- 3 leaves of sage, tied
- 4 stems of thyme, tied
- 2 bay leaves
- 1 can (14-1/2 ounces) stewed tomatoes
- 1/2 lb bacon
- 1 tbsp tomato paste
- Salt and pepper to taste



DIRECTIONS

Cube and cook the bacon in a large stock pot.

Add the tomato sauce, garlic and onion, saute for 3 minutes.

Drain and rinse beans and add to the pot. Add the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer 1 hour. Salt and pepper to taste.