

Heat and Eat Bean Soup with Corn Chips©

Stock – Ingredients:

turkey carcass, ham or beef bones
12 cups water
1/2 cup soup greens
2 Tbsp. turkey seasoning

Method:

Spray a large pot with Pam™ and add all ingredients. Bring to a boil and simmer 45 - 50 minutes. Stock will reduce to 9 or 10 cups.

Soup – Ingredients:

9 - 10 cups turkey stock or 5 or 6 - 11 oz. cans Campbell's™ Chicken Broth
1 - 10 oz. can Rotel™ Diced Tomatoes and Green Chilies
2 - 14.5 oz. diced tomatoes
2 - 15.5 oz. cans Goya™ Black Beans
1 - 27 oz. can Bush's™ Chili Beans
2 - 2 1/2 cups instant mashed potatoes
1 1/2 - 2 cups whipping cream
2 - 3 Tbsp. fresh marjoram, thyme or oregano, chopped
12 - 16 oz. leftover ham, turkey or chicken, cubed
1 1/2 tsp. lemon pepper

Method:

Strain stock into a large pot sprayed heavily with Pam™. Add Rotel™, diced tomatoes, black beans and chili beans (**Do Not Drain Any Cans!**) and bring to a boil. **Do Not Stir! Soup Will Burn Easily!** Add mashed potatoes and purée shortly with the Magic Wand™ using the knife blade. Bring to boil again. Add whipping cream and stir to a creamy consistency. Add marjoram, ham and lemon pepper and just heat. Taste for seasoning.

Serve with a dollop of sour cream and top with mild yellow banana peppers. Serve with corn chips or cornbread.

***Hint:** Soup may be frozen. Put uncovered into the freezer with the container lid underneath. Cover when frozen. Defrost in refrigerator. Drain any juice off and heat. Add cream or butter if too spicy and heavy.*