



ThompsonsBeans.com

Thompsons Ultimate Mix Bean Chili Soup Serves 8

Perfect during those cold Canadian winter days.

1 lb. (454 g) Thompsons Ultimate Mix
4 cups cold water
4 cups soup stock
1 large onion, diced
1 green pepper, diced
1 cup carrots, diced
1 cup celery, diced
1 clove garlic, chopped
1/2 tbsp. rosemary
1/2 tbsp. basil
1/2 tbsp. thyme
1/2 tbsp. seasoned salt
1/2 tbsp. chili powder
2 tsp. lemon juice
1 bay leaf
1 can (19 oz./454 mL) diced or fresh tomatoes
1 lb. lean ground beef
salt and pepper to taste

Important- *Cover beans completely with cold water (3 cups water for every 1 cup of dry beans) and **SOAK BEANS OVERNIGHT** in refrigerator. Drain. Total cooking time approx. 3 hours. Makes 8 hearty servings.*

Directions: In stockpot add soaked beans to fresh water and soup stock. Heat to boiling, then reduce and simmer for 1 hour or until beans are nearly tender. In a pan brown meat, drain, then add to beans. Fry onions, celery, carrots, peppers and garlic until tender, and add to beans, along with other remaining ingredients. Simmer until tender and adjust salt, pepper and spices to taste.

Note: *Dry beans are harvested in their natural state and are processed with care. However, please sort, examine and rinse beans prior to cooking.*