

Slow Cooker Three Bean Vegetable Soup

Ingredients:

- 10 cups water
- 6 beef bullion
- 6 chicken bullion
- 1 28 ounce can crushed tomatoes (or 2 14.5 oz)
- 1 15 ounce can black beans, drained (1/2 cup dry beans soaked overnight)
- 1 15 ounce can navy beans, drained (1/2 cup dry beans soaked overnight)
- 1 15 ounce can kidney beans, drained (1/2 cup dry beans soaked overnight)
- 2 medium carrots, diced (2 cups)
- 4 ribs celery, diced (approximately 1 ½ cups)
- 3/4 cup onion, chopped
- 1 small green bell pepper, diced (3/4 cup)
- 1 cup green beans
- 8 cloves garlic, chopped
- 1 tsp oregano
- 1 tsp thyme
- 1 tsp rosemary
- 1 tsp basil
- 2 cup dry Rotini pasta
- 3 Tbsp balsamic vinegar
- pepper, to taste

Preparation:

1. Soak the beans overnight in cold water in the fridge.
2. Drain and Rinse beans
3. Add more water and bring beans to a rapid boil over stove for a min. of 10 minutes (kills the toxic agent that can cause poisoning in red kidney beans.)
4. Drain and rinse- add to the greased Crockpot
5. Boil 4-6 cups water and add bouillon cubes- melt
6. In Slow Cooker combine all ingredients except, pasta, balsamic vinegar and pepper.
7. Cook for 7-8 hours on high
8. Add dry pasta in the last hour of cooking
9. Stir in balsamic vinegar and pepper before serving
10. Makes a LOT of soup so be prepared to serve a crowd or freeze some.