

Slow Cooker White Bean, Tomato, and Sausage Soup

Ingredients:

1 ½ c. (or 2 links) hot sausage (Cajun, Chorizo, or Hot Italian)
1 c dried white beans (2 cans)- soaked overnight- rinsed
2 c. chopped celery
1 c. chopped carrots
1 large onion- chopped
3 heaping tbs. garlic- minced
1 tsp. paprika
1 can diced tomatoes
1 can tomato sauce
5 c water
5 chicken bouillon cubes
Palm of Salt
Palm of Pepper

Directions:

1. Soak the beans overnight in cold water in the fridge
2. Drain and Rinse beans
3. Add water, bouillon cubes, and bean; bring to a rapid boil over stove until bouillon cubes are melted
4. Add to the greased slow cooker
5. Cut up sausage into small pieces, brown in oil
6. Add to Slow cooker
7. Combine all other ingredients in slow cooker
8. Cook for 7-8 hours on high