

# Fartless 16 Bean Soup

## *Additional Ingredients Needed*

- 2 lbs. of diced ham
- 3 cups of diced celery (optional)
- 1 lb. of baby carrots (optional)
- 2 tbsp. of salt (optional)
- ¼ oz. of rapid rise yeast (optional)
- 1 cup of corn starch (optional)

## ***Step #1: SOAKING***

Wash and remove all foreign material from the beans: rocks, dirt, old horseshoe nails, etc... In a pot large enough to cover the beans with about 4 inches of water, add the beans and rapid rise yeast. Allow the beans to soak for approximately 8 to 12 hours or overnight.

## ***Step #2: PREPARING THE BEANS***

**\*Do not cook the beans in the same water that they soaked in\***

Thoroughly rinse the beans in cold water. Again, place the beans in a pot large enough to cover the beans with about 4 inches of water. Boil them for about 45 minutes or until tender. More water may be needed to keep the beans covered, add as necessary. Remove from heat, rinse with cold water and set aside.

## ***Step #3: PREPARING THE SOUP***

In a large kettle (approx 8 quarts) add the celery, carrots, salt, ham, prepared beans, ***Fartless Spice Packet*** and 1 gallon of water. Cook on medium high heat for 1 hour. If you like your soup a little thicker, add 1 cup of corn starch to the mixture. After the soup has cooked for 1 hour, remove from heat and serve. Freeze or refrigerate any unused portions for a later date.

We here at the ***Fartless Factory*** hope you enjoy our soup as much as we do. Don't forget that the ***Fartless 16 Bean Soup*** bag can be easily made into a hot pad or trivet.

## ***Ingredients Included:***

Dry Beans  
Minced Onion  
Garlic  
Red & Green Pepper Flakes  
Dried Parsley and Spice  
No MSG or Salt Added