

Pasta Fagiola Soup

3/4 cup dried great northern or navy beans
3/4 cup pinto beans
3/4 cup red beans
2 tablespoons olive oil
1 large carrot, sliced thin
3 stalks celery, sliced
1/4 cup minced onion
28 oz. cans Italian tomatoes, chopped
1 teaspoon garlic powder
2 tablespoon minced garlic
1 teaspoon dried oregano
1 bay leaf
1/4 teaspoon celery salt
1 teaspoon dried basil
1 teaspoon dried celery flakes
1/2 teaspoon dried rosemary
3/4 teaspoon salt
1/8 teaspoon ground red pepper
4 cups chicken stock or water
1 lb. cooked Italian or pork sausage
1 1/4 cups small pre-cooked pasta

Soak Beans overnight in fridge, making sure to cover them about 3 inches above the beans in water. The next day: Drain beans. In a large pot, sauté carrot and celery in olive oil. Add tomatoes, spices, chicken stock or water and beans. Bring to a boil. Add cooked sausage. Cover partially, reduce heat and simmer 2-3 hours until beans are tender. Check often and add water if needed. Add cooked pasta about 20 minutes before serving.

For large crock-pot cooking (if you have a smaller crockpot, cut recipe in half because this fills a large one): I soak beans over night and then add everything except the pasta and cook on high 6 hours and then turn down for another 2-3 hours longer (depending on your slow-cooker), stirring every couple of hours and adding water if needed.