

Betty's Firecracker White Bean Soup Recipe



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In this video, Betty demonstrates how to make her Firecracker White Bean Soup. This is a **very** spicy soup that is made by using a lot of canned goods and adding some spices. The recipe makes a huge amount (12 cups), but any leftovers can be frozen and thawed out later when you don't want to cook! This soup provides a super-quick one-bowl-meal with very little clean-up, too!

Ingredients:

(Note: If you can't find any of the cans of vegetables in this recipe, just substitute a can of vegetables that is similar!)

1 large onion, chopped

2 tablespoons butter, melted

14 ½ -oz. can navy beans, undrained

14 ½-oz. can Great Northern beans, undrained

14 ½-oz. can golden hominy, drained

14 ½-oz. can white hominy, drained

14 ½-oz. can chili-ready chopped tomatoes, undrained

14 ½-oz. can Mexican-style chopped tomatoes, undrained

(2) 14 ½-oz. cans beef broth (You may use vegetable stock, to keep it vegetarian.)

1 teaspoon sugar

½ teaspoon ground cumin

¼ teaspoon to ½ teaspoon ground red pepper (NOTE: This is the spice that makes the soup **very** hot and spicy. Start with ¼ teaspoon, and taste for flavor while the soup is cooking, before adding more!)

¼ teaspoon ground cloves (You may want to add less cloves, and be sure to taste for flavor, before adding the full ¼ teaspoon!)

2 tablespoons chopped fresh cilantro.

In a Dutch oven, sauté 1 large chopped onion in 2 tablespoons melted butter over medium heat, stirring constantly, until tender and clear. Add remaining ingredients to mixture. Bring to a boil, stirring occasionally. Reduce heat, and simmer 15 minutes, uncovered, stirring occasionally. Serve immediately. You may serve this soup with saltine crackers, cornbread sticks, or butter crackers. I served mine with hot French bread. This is a quick and easy soup that will warm you up on a cold day! Please adjust the amount of ground red pepper and cloves to your taste, because it can be **very** spicy!!! I hope you enjoy this soup! --Betty

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