

Recipe for Sand Art Harvest Soup

Place in layers in a large-mouth quart jar:

1/2 c. rice (white or brown)

1 - 2 Tbs. beef or chicken bouillon granules

1/2 t. pepper

1 t. basil

1 t. marjoram

1 t. thyme

1 t. oregano

1/2 c. dried red or green peppers

1/2 c. dried onions

1/2 c. dried tomatoes (or a mix of dried vegetables)

1- 1/2 c. tri-colored pasta

1 c. dry beans (pinto, navy, red, black, kidney) Wrap the beans in plastic wrap so that they can be taken out and soaked in the water for two hours before making the soup)

Directions for making the soup:

Remove bean package from the jar. Rinse the beans. Soak the beans in 10 cups of water for two hours. Add the rest of the ingredients and bring to a boil. Decrease temperature to simmer and cook covered for an additional one hour, or until the beans are soft. (You may add more water depending on how thick you want the soup.)

