

Bean and Bacon Soup A Speedy Version

Soup

INGREDIENTS:

#10 can of Bushes Great Northern Beans
2 lbs of Bacon
1 Large onion
PyroDust Steak Seasoning



DIRECTIONS:

Chopped Onion, and cut Bacon into desired size. Cook together in a skillet until Onion is translucent

Drain beans and rinse, Cover with fresh water.

Add 2 Tablespoons of PyroDust Steak Seasoning

Add Onions and Bacon to Beans. Bring to a boil, and then reduce heat to a simmer.

Simmer 2 hours; stir occasionally to make sure the bottom doesn't scorch

Note:

This is a speedy Bean and Bacon soup recipe, the beans are already cooked. So they don't need the all day simmer. If you use dry beans increase cook time to achieve the desired tenderness. If using fresh beans don't forget they will swell to at least twice there volume.