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Ingredients for Cozy Minestrone Soup Recipe

1 pound (same as 2 cups) dried [great northern beans](#)

5 slices bacon

1 yellow onion, peeled and chopped

2 carrots, rinsed, peeled and sliced

2 celery stalks, washed and sliced

1 small head green cabbage, rinsed, cored and chopped

1 russet potato, rinsed, peeled and cubed

1/4 teaspoon granulated garlic

1/4 teaspoon crushed red pepper flakes

1/2 teaspoon dried rosemary

2 tablespoons dried basil

2 cups chicken stock

5 cups water

1 ounce Parmesan rind

28 ounce can crushed tomatoes

1 cups frozen green beans

Parmesan cheese, grated for garnish

Smoked sea salt - optional

Directions for Cozy Minestrone Soup Recipe

1. **Sort and Rinse** - Sort through beans, put in colander, and rinse with running water.
2. **Salt Bath** - In a large, heavy pot dissolve 1-1/2 tablespoons of salt in 8 cups of clean, cold water.
3. **Add** - Add rinsed beans to the salted water and bring to a boil over high heat.
4. **Boil and Let Stand** - Boil for two minutes then remove pot from heat and let stand covered for one hour.
5. **Drain and Rinse** - Pour contents into a colander and rinse beans under running water.
6. **Cook until Crispy** - Cook bacon in a large, heavy pot over medium heat. When bacon is crispy, lift it out with a meat fork or slotted spoon and place it on a paper towel to drain.
7. **Add and Sauté** - Drain off all but about 1 tablespoon of the bacon drippings. Add the chopped onion and sauté for 5 minutes or until softened.
8. **Add** - To the crockpot/slow cooker, add the sautéed onions and the remaining ingredients (carrots, celery, cabbage, potato, garlic, red pepper flakes, rosemary, basil, chicken stock, water, and Parmesan rind) except the crushed tomatoes and the frozen green beans.



9. **Cook** - Cook for 6-8 hours on LOW (or 2-3 hours on HIGH). Cook until the beans are tender.

10. **Add** - About 30 minutes before you are ready to eat, stir in the crushed tomatoes and the frozen green beans. Adding the tomatoes too early can prevent the dried beans from becoming tender.

12. Remove the Parmesan rind before serving.

13. **Garnish** - Garnish each serving with freshly grated Parmesan cheese. (Another option is to sprinkle the individual servings of soup with a little smoked sea salt just before eating.)



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