

Vegetable Lima Bean Soup with Sausage©

Serves 8–10.

Broth–Ingredients:

1	turkey carcass or 1 1/2–2 lbs. chicken, beef or ham bones
12 cups	water
1/2 cup	soup greens
2 Tbsp.	chicken bouillon or turkey seasoning
2 tsp.	salt

Method:

In a large pot, bring all ingredients to a boil. Simmer for 45–50 minutes if using cooked bones. Broth will be cloudy. If bones are uncooked, simmer 1 1/2–2 hours. Then it is a bouillon or consommé and it will be clear. Strain into another pot.

Vegetable–Ingredients:

2 oz.	butter
2 Tbsp.	olive oil or other
1 Tbsp.	chili oil
2 med. large	onions (2 cups), sliced
1 Tbsp.	garlic, minced
1/2 red	bell pepper, sliced }
1/2 orange	bell pepper, sliced } Or, use 1 large red bell pepper
1/2 yellow	bell pepper, sliced }
4 stalks	celery, sliced
1–28 oz. pkg.	Ore Ida™ Potatoes O'Brien with Onions and Peppers, frozen– Do Not Defrost
2–16 oz. bags	baby lima beans, frozen– Do Not Defrost
1 Tbsp.	turkey seasoning or chicken bouillon
8–10 cups	strained turkey broth
1–11 oz. can	Green Giant™ Mexicorn with juice
1–14.5 oz. can	diced tomatoes with juice
1 Tbsp. fresh	marjoram, oregano or thyme, chopped
1/2 cup fresh	parsley, chopped
2 tsp.	lemon pepper
2 tsp.	fajita seasoning
1–10 oz. pkg.	Patak–Bohemia™ Debrecena hot dogs, sliced or any other meat
taste for salt	

Method:

Spray a large pot with Pam™. Heat butter, oils and sauté onions, garlic, peppers and celery tender crisp. Add potatoes, lima beans, turkey seasoning and sauté until defrosted. Cover ingredients with 8–10 cups strained turkey broth about 1/2 inch above vegetables. Bring to a boil. Turn heat down and simmer 20–30 minutes until beans are tender. You can do this recipe the day before to this point...**Do Not Stir!**

When ready to continue, bring to boil and purée slightly with the Magic Wand using the knife blade (you want some beans still whole). **Soup will burn easily after puréeing.** Add corn, tomatoes, marjoram, parsley, lemon pepper, fajita seasoning and heat through. Add hot dogs. Taste for salt.

Hint: Soup freezes well.