

Confetti Bean Soup In A Jar

Ingredients

12 wide-mouth pint (2-cup) canning	jars with lid and rings
14 lb assorted dried peas, beans	and lentils(at least 8 different
varieties):	0 pink beans
0 black beans	0 baby lima beans
0 lentils	0 red lentils
0 black-eyed peas	0 red kidney beans
0 pinto beans	0 split peas
0 great northern beans	0 small red beans
0 white beans	12 italian-flavor bouillon cubes
(note: substitute beef-flavor if	you cannot find italian-flavor
cubes!)	12 bay leaves

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1. Wash, rinse and dry canning jars.

2. Layer beans in jars. Add 1/4-cup of each type of bean to the jars, layering the beans. Choose the most colorful bean for the bottom layers of the jar. Add eight 1/4-cup layers to each jar.

3. Place 1 bay leaf and one bouillon cube on top of the beans in each jar.

4. Seal each jar using lids and rings.

[Hint for FoodSaver brand vacuum sealer owners: use the jar sealing attachment to seal bean soup jars for longer storage.]

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5. Cut appropriate amount of 7-inch circles from cotton fabric. Top each jar with fabric circle, and tie with ribbon.

6. Print appropriate amount of copies of <http://christmas.organizedhome.com/printable/gifts-in-a-jar/confetti-bean-soup-gift-tag> gift tag. Cut gift tags apart and attach to jars with ribbon.