

## Soup mixes in a quart jar

All of these recipes make a large amount of soup. The mixes are designed to fill a quart jar or a quart-sized zip-top bag. For smaller sizes, divide the ingredients between 2-8 smaller-sized containers or zip-top bags. Print a label or hand-write the date packaged, along with the cooking instructions.

### Chicken Noodle Soup Mix

2 Tbsp. dried minced onion  
¼ c. dried diced carrots, optional  
2 Tbsp. chicken bouillon granules  
2 tsp. celery flakes, or ½ tsp. celery seed  
1 tsp. pepper  
4 c. wide egg noodles

To this mix, add 10 cups water and 2 (5 oz.) cans chicken, undrained. Simmer uncovered until noodles are tender, about 10 minutes. Makes about 3 quarts.

### Turkey Noodle Soup Mix

3 Tbsp. chicken bouillon granules  
1/8 – ¼ tsp. pepper  
½ tsp. dried whole thyme  
¼ tsp. celery seed  
¼ tsp. garlic powder  
1-2 bay leaves  
1/3 c. dried diced carrot  
¼ c. dried minced onion  
4 c. spiral pasta

Layer into a quart jar, starting with the bay leaf against the side. To cook it, add 12 cups water, 2 stalks of celery, diced, and 3 c. cooked cubed turkey. Simmer 15 minutes or until noodles and celery are tender. Makes about 4 quarts.

## **Wild Rice and Barley Soup Mix**

1 c. barley  
2/3 c. imitation bacon bits  
2 Tbsp. brown sugar  
2 tsp. dried basil  
2 tsp. dried oregano  
½ -1 tsp. pepper  
1 tsp. garlic powder  
1 tsp. celery flakes or ¼ tsp. celery seed  
½ c. beef bouillon granules  
1 c. wild rice  
1 c. dried minced onion  
¼ c. dried diced carrot, optional

Layer into a quart jar, tap jar gently to get everything to fit better.

To cook it, mix with 14 cups of water and 2 cans sliced mushrooms (optional). Simmer for one hour. Makes about 4 ½ quarts.

## **Calico Bean Soup Mix**

2/3 c. yellow split peas  
2/3 c. green split peas  
½ c. dried lima beans  
½ c. dried pinto beans  
½ c. dry kidney beans  
½ c. dried Great Northern beans  
½ c. dried minced onion  
½ c. dried cubed carrots  
4 tsp. beef bouillon granules  
½ tsp. ground cumin  
½ tsp. garlic powder

Layer in a quart jar in the order given. Tap jar gently if needed to get it all to fit.

To cook it, add 16 cups water, bring to a boil then let it sit for 1 hour off-heat. Add in 4 stalks celery, diced, and 4 lbs. smoked ham hocks (or 1-2 lbs. cubed ham, plus a little bacon or salt pork if you have it). Simmer, covered, for 2 hours, until beans are all tender. Skim fat if needed, remove ham hocks, shred the meat, and return it to the pan. Makes about 6 quarts.

\*Note- you can just use 3 1/3 c. mixed beans (bean soup mix), it just won't be as pretty in the jar.

## **Lentil Soup Mix**

2/3 c. dried cubed carrots  
1/3 c. dried minced onion  
3 c. dried lentils  
1 Tbsp. beef bouillon granules  
1 tsp. dried thyme  
1 tsp. garlic powder

Layer in order in a quart jar.

To cook it, add 9 cups of water and 4 stalks celery, diced. Simmer for 2 hours or until lentils are tender. Makes about 3 ½ quarts.

## **Curly Soup Mix**

2 Tbsp. dried parsley  
¼ - ½ tsp. pepper  
2 Tbsp. beef bouillon granules  
1/3 c. dried minced onion  
1 tsp. sugar  
3 c. tri-colored rotini (spiral pasta)

Layer in order in a quart jar.

To cook it, add contents of jar to 8 cups boiling water and 1 (14 oz) can of tomatoes (or 2 8-oz. cans tomato sauce). Simmer uncovered until pasta is tender, about 10 minutes.

## **Minestrone Soup Mix**

1/3 c. dried split peas  
2/3 c. dry kidney beans  
4 tsp. beef bouillon granules  
2 tsp. dried basil  
2 tsp. dried oregano  
2 tsp. dried parsley  
1 Tbsp. salt  
½ -1 tsp. pepper  
1/3 c. dried minced onion  
2/3 c. dried cubed carrots  
2 c. elbow macaroni, kept in a separate baggie

Layer in order.

To cook it, take out macaroni and set aside. Combine mix with 16 cups of water, then simmer for 1 ½ hours. Brown 2 lbs. sweet Italian sausage (remove casings) with 4 stalks of celery, chopped, then add 2 (28 oz) cans diced tomatoes. Add all of it to the soup. Bring to a boil, then add the macaroni and cook until tender, about 10 minutes. Makes just over 6 quarts of soup.