



## *Cajun 15 Bean Soup*



### **Ingredients:**

- 1 20 oz. package of Hurst's Cajun 15 Bean Soup
- 1-2 lbs of regular, mild or ***HOT*** Johnsonville Italian Sausage (we use 1 lb)
- 1 large onion, chopped
- 1 14.5 oz. can diced tomatoes
- Juice of 1 lemon
- 1-2 cloves garlic, minced
- 2 TBLs Homemade Cajun Spice Mix
- 1 loaf artisan baguette

### **Method:**

1. Soak by placing beans in a large pot, cover with 8 cups of water. Allow Beans to soak overnight.
2. After soaking, drain water; add 8 cups of fresh water. Bring beans to boil, reduce heat and simmer uncovered for 2 ½ hours.
3. In a skillet, sauté onion, garlic, and sausage until sausage is browned.
4. Drain excess grease and add contents to beans along with tomatoes, lemon juice, and Cajun Spice Mix.
5. Simmer another 30 minutes. Salt and pepper to taste.

## *Cajun Spice Mix*

### **Ingredients:**

- 2 teaspoons salt
- 2 teaspoons garlic powder
- 2 ½ teaspoons paprika
- 1 teaspoon ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon cayenne pepper
- 1 ¼ teaspoons dried oregano
- 1 ¼ teaspoons dried thyme
- ½ teaspoon red pepper flakes (optional)

### **Method:**

1. Stir together salt, garlic powder, paprika, black pepper, onion powder, cayenne pepper, oregano, thyme, and red pepper flakes until evenly blended. Store in an airtight container.