



## Pinto Bean and Sausage Soup

Savannah · 30/09/2024



### Prep Time

8 hrs

### Difficult

Medium

### Servings

10 hrs 35 mins

### Description

This soup with pinto beans was one of my favorites at a local deli. The woman who owned and made the soups there was retiring. I asked her why and she said, 'I'm an old lady, I'm tired of getting up early for work.' She gave me the recipe for one of my favorites. I made a few tweaks; it's delicious.

### Ingredients

- - 1 ½ cups dried pinto beans - 1 tablespoon butter - 1 onion
- chopped - 2 stalks celery
- chopped - ½ teaspoon minced garlic - 2 (14 ounce) cans beef broth - 2 cups tomato juice - 2 tablespoons white sugar - 4 potatoes
- diced - 2 carrots
- diced - ¾ teaspoon dried oregano - ½ teaspoon salt - ¾ teaspoon ground black pepper - 1 (13 ounce) package smoked sausage - ½ cup chopped fresh parsley

### Instructions

1. Cover pinto beans with water in a large bowl and allow to soak
2. 8 hours to overnight. Drain. Melt butter in a 6-quart stockpot over medium heat. Cook and stir onion and celery in hot butter until vegetables are tender
3. about 5 minutes. Stir garlic into onion mixture and cook until fragrant
4. about 1 minute more. Stir beef broth
5. tomato juice
6. sugar
7. and drained pinto beans into vegetable mixture and bring to a boil; reduce heat to medium-low and simmer until beans are tender
8. about 1 hour and 15 minutes. Mix potatoes
9. carrots
10. oregano
11. salt
12. and black pepper into bean soup; simmer until potatoes are tender
13. about 30 minutes more. Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Place smoked sausage on a baking sheet. Bake sausage in the preheated oven until browned
14. about 10 minutes. Cut sausage into quarters
15. then slice. Add sausage and parsley to soup; continue to simmer for 10 more minutes. Cook's Note After I broil and cut the sausages
16. I pat them down on paper towels to remove some of the grease.