

IP Multi-Bean Soup

I loosely followed the [Dad Cooks Dinner](#) recipe, but with some modifications.

Ingredients:

- 1 bag Hursts 15-bean soup
- 1 Tbsp oil of choice (I used bacon grease)
- 1 can fire roasted diced tomatoes
- 1 lb. smoked sausage
- 1 yellow onion, diced
- 5 red potatoes, washed & cut into chunks
- 1/2 cup diced bell peppers
- 1 Tbsp minced garlic
- 3 Cups Beef Broth
- 3 Cups Water
- 1 Tbsp Chili powder
- Penzey's spice (Forward)
- 1 Tbsp Worcestershire Sauce
- 1 Tbsp Spicy Brown Mustard
- 1 Tbsp Tomato Paste
- 2 bay leaves

1. Rinse the beans and pick out any rocks. I did not soak my beans because I didn't plan ahead, but that's what the IP is for, right?!
2. Slice the smoked sausage.
3. Dice the onion
4. Wash and cut up the potatoes into chunks. I put the potatoes in there because they help to soak up the gas from the beans, and they sounded good.
5. Dice peppers or use frozen, diced like I did.
6. Put oil in the IP and set to Saute.
7. Brown the sausage for about 3 - 5 minutes. I sprinkled some Penzey's spice on the sausage while browning. Any kind of season-all spice will do.
8. Add in the onions and peppers and saute until onions start to become translucent.
9. Add in the garlic and chili powder and saute for about one minute.
10. Add in the tomato paste and saute for another minute.
11. Turn off the IP and add in the Worcestershire sauce & mustard and stir well.
12. Add these ingredients to the pot: beans, water, broth, and bay leaves.
13. Seal the lid and set to HP for 45 minutes.
14. After time is up, let it NPR.
15. Once pressure is released, open up the pot and: remove the bay leaves, and stir in the Hurst spice from the bag of beans.
16. Remove about 3-4 cups and puree some of the soup to thicken and stir it back into the pot.
17. Put the lid back on and leave it on warm for 5 minutes.
18. Open lid, taste and add additional seasoning if necessary. Ladle up a big bowl and enjoy!