



Southwestern Mustard Soup



Featuring:
Raye's Brown Ginger Mustard

Recipe From:
Raye's Customer Paula Zenker

INGREDIENTS

2 sweet red peppers, diced
2 medium onions, diced
2 medium potatoes, diced
6 cloves garlic, chopped (or 1 ½ tsp garlic powder)
¼ C fresh cilantro, chopped
2 T tomato paste
1 - 14 oz. can crushed tomatoes
4 ½ C water
1/2 tsp salt
1/2 tsp coarse black pepper
1/8 tsp cayenne pepper
1/4 tsp ginger
2 T sugar
1 - 15 oz. can black beans, including juice
1 - 11 oz. can whole kernel corn, including juice
14 oz. jar **Raye's Brown Ginger Mustard**
Garnish of your choice (cilantro, crushed tortilla chips, grated cheddar cheese, sour cream)

DIRECTIONS

Cook all ingredients in your crock pot until fresh veggies are done. (Time will vary with individual appliances.)

Garnish with more cilantro, crushed tortilla, grated cheddar cheese, and/or sour cream.