

Mustard Green Soup

1 - 16 oz pkg frozen mustard greens

2 cans great northern beans

1 can pinto beans

1 can Ro-Tel

4 cups chicken broth - you can also substitute 2 cups beef broth and 2 cups veg broth

for chicken broth

$\frac{1}{2}$ t. red pepper flakes or more if you like spicy

$\frac{1}{2}$ bay leaf

1 T tomato paste

1 onion chopped.

1 pkg smoked sausage - I like Eckerd brand that has Chic, pork mixed)

Saute onion & sausage together until onion is tender.

Add rest of ingredients - cook for about 30 minutes until greens are tender.

I wait till end of cooking to add salt & pepper because broth can be salty enough.

My husband doesn't like greens so I substitute cabbage & add ham for him