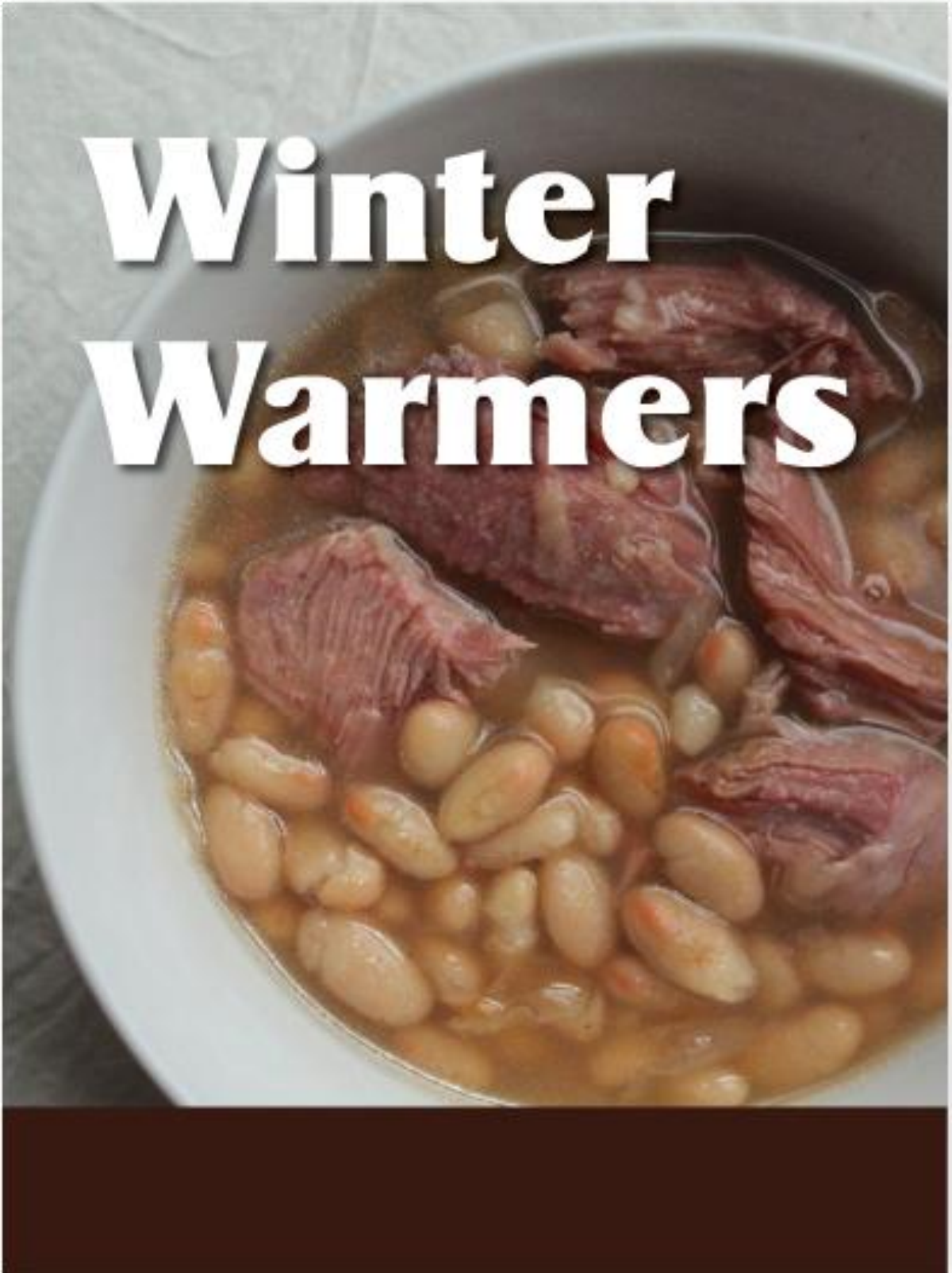


Winter Warmers



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Randall's White Bean and Turkey Chili

If you're anything like us, you're always looking for ways to lighten up your family recipes. One easy way to do that is to cut back on red meat and pile on healthy, lean protein sources like turkey. Use some of those leftovers to create a delicious and filling white bean and turkey chili.

Ingredients:

- 2 tablespoons vegetable oil
- 2 cups chopped onion
- 1 cup chopped green pepper
- 4 tablespoons chili powder
- 1 teaspoon oregano
- ½ teaspoon cayenne pepper (or to taste)
- 2 pounds ground turkey
- 2 cups V-8 juice
- 2, 8 ounce cans of tomato sauce
- 2, 10 ounce cans, de-fatted condensed chicken broth
- 1, 48 ounce jar of Randall's Great Northern Beans, drained and rinsed.

Heat oil in a large pot or Dutch oven. Add onion, green pepper, chili powder, oregano and cayenne pepper

Cover, cook over medium heat for 5 minutes stirring occasionally. Stir in turkey and cook over medium heat until cooked through

Add V-8 juice, tomato sauce and chicken broth. Bring pot to a boil and simmer, uncovered, for 15 minutes

Blend in Randall's Great Northern Beans and cook 10-15 minutes longer

(Makes 14-16 servings)

Slow Cooker White Beans with Smoked Turkey Legs

A slow cooker is a busy cook's best friend. Throw your ingredients together when you wake up and let it go slow and low all day for a meal that tastes like you spend hours in the kitchen. This recipe is great if you have leftover turkey legs in the refrigerator. It's simple, quick and most importantly, tasty.

Ingredients:

- 1 jar of Randall's Great Northern Beans, rinsed and drained
- 2 teaspoon onion powder
- 1 box of chicken stock
- 2 fully-cooked smoked turkey legs

In your slow cooker, add the great northern beans. Arrange the smoked turkey legs on top and pour the chicken stock over them.

Add the onion powder and give it a quick stir. Turn the slow cooker on HIGH for 2 ½ hours

Take out the turkey legs and place them on a plate. Shred the meat and discard any skin, bones or noticeable fat

Add the meat back into the beans. Taste for seasonings and add salt and pepper if necessary. Stir and serve

Great Northern Beans and Ham with Cornbread

Ingredients:

- 1, 48 ounce jar of Randall Great Northern Beans, undrained
- 1 ½ pounds cottage butt, sliced or cut into bite-sized chunks
- 2 large onions, quartered
- 1 cup water
- 2 medium carrots, thinly sliced
- 2 celery stalks, cut into 1 ½ inch pieces
- Cornbread

Combine Randall Beans, cottage butt, onions, water, carrots and celery in a Dutch oven.

Bring pot to a boil, reduce heat and simmer, covered, for 45 minutes

Remove lid and simmer for 15 minutes, or until bean mixture is desired consistency

Serve in individual soup bowls along with cornbread. Serve right away, garnished with parsley sprigs or accompanied by a basket of crackers

Ham Bone and Bean Soup

Your relatives have left and the house is finally quiet. As you clean up from the holidays, are you asking yourself what to do with all of the leftovers? The holiday ham was great and you've had ham sandwiches for a few days, but it's wearing out its welcome. There are only so many ways to make ham sandwiches interesting. Ham and bean soup is the quintessential post-holiday meal. The soup is an easy way to use up your leftovers and freezes easily.

How to Make Ham Stock

To make the soup completely from scratch, use ham stock. Homemade ham stock is simply made by boiling your ham bone in a pot of very hot water for several hours. To make the stock more flavorful, add roughly chopped onions, carrots and celery. Fresh herbs such as sage, thyme or rosemary can be added as well if you have them on hand.

Season your boiling ham bone with salt and pepper to taste. After the stock is finished boiling, strain out all of the solids. If you're using the stock immediately, rinse out your pot with water and return the stock to the pot to make the soup.

If you won't be using the stock right away, cool and refrigerate. Ham stock, just like ham and bean soup, can be frozen for up to a month

How to Make Ham and Bean Soup

Ham and bean soup comes together quickly and can be altered to what ingredients you have on hand.

Bring your homemade ham stock to a boil. Turn the heat to low and add leftover ham pieces and drained and rinsed beans

Simmer until heated through and you have the basic ham and bean soup. You can customize this base soup with vegetable such as carrots and celery

If you're getting a jump start on a New Year's resolution to eat healthier, throw in kale or spinach at the end for added nutrition

Tortilla Soup with Chicken and Beans

How to Prepare Chicken and Chicken Stock

Ingredients:

2 whole chicken breasts
1 large onion, peeled and quartered
1 clove garlic, peeled and lightly crushed
2 ribs celery, coarsely cut
1 teaspoon whole, black peppercorns
3 sprigs of fresh cilantro
1 bay leaf
3, 10 ½ ounce cans of concentrated chicken broth
6 cups of water

In a large pot, combine all of the ingredients and bring to a boil. Cook, uncovered, for 25 minutes, or until the chicken is fork tender.

Remove chicken to a side dish. Allow to cool. Remove the skin and cut the chicken into bite-sized pieces

Cover the chicken and set it aside. Strain the stock and set it aside

How to Prepare Tortilla Soup with Chicken and Beans

Ingredients:

3 tablespoons olive oil
1 cup chopped onions
6 medium tomatoes, peeled, seeded and chopped (or 1, 28 ounce can of diced tomatoes)
1, 24 ounce jar of Randall Pinto Beans, drained and rinsed
6 cups reserved chicken stock
2 tablespoons fresh lime juice
Salt and hot pepper sauce, to taste

Heat the olive oil in a large pot. Add the onion and sauté, stirring for 5 minutes. Add the tomatoes, beans and chicken stock. Bring to a boil

Add the lime juice and the chicken you previously set aside. Cook, uncovered for 5 minutes. Season to taste with salt and hot sauce. Garnish with sour cream and serve.

Our hearty bean soup base is a great starter for dips, a flavor booster for soups or as a spread for crostini. It's full of layered flavors providing your recipes with additional richness. This recipe combines savory ground sausage and bacon for the foundation. Tomato paste, sweet onions and chopped dates give the recipe starter sweetness. Dry mustard, garlic, chipotle pepper powder and red pepper flakes add spiciness complementing the sweetness of the tomato and onions.

Ingredients:

- 1 pound ground sausage, cooked
- 1 package of apple wood smoked bacon, cooked
- 1 can of tomato paste
- 2 teaspoons olive oil
- 1 sweet onion, coarsely chopped
- 9-10 dates, coarsely chopped
- 1 teaspoon dry mustard
- 2 tablespoons garlic, minced
- 1 tablespoon red pepper flakes
- 2 tablespoons freshly ground pepper
- 2 teaspoons chipotle chili powder
- 2 teaspoons chili powder
- 48 ounce jar of Randall Great Northern Beans, drained and rinsed, slightly mashed with a spoon

Brown the sausage in a large sauté pan and transfer to a bowl lined with paper towels to soak up excess grease

Cook the bacon until crisp and transfer to a plate lined with paper towels to drain off the extra grease. Add the garlic and red pepper flakes to the pan with the bacon grease and cook until the garlic is golden brown and fragrant

Watch the pan to make sure you don't burn the garlic. Add the garlic and red pepper flakes into your bowl with the sausage and bacon

Wipe out the excess grease from your pan and heat the olive oil on MEDIUM-HIGH heat. Add the tomato paste to the pan and cook while stirring constantly until dark red. Let the tomato paste cool.

Place the sausage, bacon, tomato paste, onion, dates and spices into a food processor or blender and pulse the mixture until well combined. Mix in the Randall Beans and refrigerate at least an hour before freezing. Silicone ice cube trays are handy for freezing any portion you don't use right away

Pork and Bean Soup

Ingredients:

3 stalks of celery, chopped
2 cups of Vidalia or sweet onion, chopped
1 tablespoon olive oil
3 cups of tomatoes chopped
3 ounces of sun dried tomatoes, finely chopped
2 smoked pork necks
2 cups of Hearty Bean Soup Base
8-9 cups of water

In a large stock pot, heat the olive oil over MEDIUM-HIGH heat. Sauté the celery and onions until soft

Add the chopped tomatoes and continue cooking over MEDIUM-HIGH heat. The tomatoes will release liquid while they cook down. Break up the tomatoes while they cook until most of the liquid has evaporated

Add the chopped sun dried tomatoes, smoked pork neck, soup base and water. Stir to combine and bring to a boil

Skim off any surface foam and reduce heat to a simmer. Cover and stir occasionally and continue to skim off any foam. Ladle soup into bowls and serve.

Green Chili Pork Stew with Pinto Beans

Ingredients:

2 tablespoons olive oil
2 pounds boneless pork loin, cut into 1 inch cubes
1 cup chopped onion
1 clove garlic, minced
¼ cup flour
2 cups peeled and diced tomatoes (or 1, 28 ounce can plum tomatoes, coarsely chopped)
1 ½ cups chopped roasted and peeled mild green chilies (or 3, 4 ounce cans of chopped, mild, green chilies)
1 fresh jalapeno pepper, seeded and minced
1 teaspoon salt, or to taste
1 teaspoon brown sugar
1 cup chicken broth
1, 48 ounce jar of Randall Pinto Beans
Hot pepper sauce, to taste

Heat the olive oil in a heavy pot with a lid. Add the pork cubes, stirring until lightly brown

Stir in the onion and garlic for 2-3 minutes, add in the flour and stir well to coat the meat

Cook over MEDIUM heat while stirring constantly for 2-3 minutes

Add the tomatoes, green chilies, jalapeno, salt and sugar. Mix well. Pour in the chicken broth and bring to a boil. Cover and simmer for 1 hour. Meat should be very tender

Add the Randall Pinto Beans. Cook for 10 minutes or more. Taste and correct the seasonings, adding some hot sauce to taste if desired.

(Makes 6-8 seasonings)