

I've always wanted an easy recipe for minestrone soup, but it seems all the recipes are so complicated. Here is a recipe that you'll find enjoyable and easy to make. You can use any combination of beans that you have around, such as pinto, green or yellow split peas, lentils, black, pink, Great Northern, navy, or baby lima. Just don't use jellybeans.

Turkey Minestrone Soup

Serves 8

2 tbsp. green split peas	1 large onion, chopped
2 tbsp. yellow split peas	2 stalks celery, chopped
2 tbsp. lentils	4 carrots, sliced
2 tbsp. navy beans	2 cloves garlic, minced
2 tbsp. pinto beans	pinch of sugar
2 tbsp. black beans	1 28-oz. can tomatoes
2 tbsp. Great Northern beans	1/2 tsp. dried oregano
2 tbsp. pearl barley	1 tsp. dried basil
1 turkey drumstick	freshly ground pepper
1 cup dry red wine	1 cup water
1/2 tsp. dried thyme	

Soak beans overnight. Drain and place into a soup pot along with all the other ingredients. Bring to a boil, lower the heat and simmer until the turkey is tender, about 2½ hours. Remove turkey and let it cool. Separate the meat from the bone, gristle and tendons. Chop the turkey meat and add back to the minestrone. Serve with any kind of crusty bread.