

Soup/Bean Soup

A: 1# dry white beans (navy, great northern, etc.)

B: 1 ham hock, with meat
3 quarts water

C: 1.5C mashed potatoes
3 onions, diced fine
4-5 stalks celery, hearts if available, plus leaves
3c garlic, minced
1/4C parsley, chopped

1. Soak (A) overnight in water. Drain.
2. Add (A) and (B), bring to boil in kettle, simmer 2 hours.
3. Stir in (C), simmer 45 more minutes.
4. Remove ham bone and meat from kettle, dice meat, and return to kettle. Serve.

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From the kitchen of David and Jennifer Deaven