



## Bean Soup



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*Recipe By:* Pat Keene

"A tasty ham and navy bean soup."

### Ingredients

1 (16 ounce) package dried navy beans	1/2 teaspoon salt
7 cups water	1 pinch ground black pepper
1 ham bone	1 bay leaf
2 cups diced ham	1/2 cup sliced carrots
1/4 cup minced onion	1/2 cup sliced celery

### Directions

- 1 Place rinsed beans into a large stock pot. Add water and bring to a boil. Boil gently for 2 minutes; remove from heat, cover and let stand for 1 hour.
- 2 Add ham bone, cubed ham, onion, salt, pepper and bay leaves. Bring to a boil; reduce heat, cover and simmer for 1 hour and 15 minutes or until beans are soft. Occasionally skim surface of soup while it is cooking.
- 3 Add carrots and celery, cook until tender. Remove ham bone, scrape any meat from bone and place back into soup and serve.

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