

15 Bean Soup

Ingredients:

1 large onion chopped

3 cloves of Garlic, minced

1 28 oz. can of crushed tomatoes

3 stalks of celery chopped

1 ham bone with some meat on it plus ½ cup diced ham

1 tsp. dried parsley

1 tsp. pepper

Salt to taste

2 tbsp. olive oil

2 chicken bouillon cubes

Wash beans and put in a pan of cold water. The bad beans will float to the top after a couple of hours. Discard them.

Next, in a large sauce pan add the oil and heat. Brown your ham bone and diced ham.

Add garlic and cook about 3 minutes more.

Add your beans and cover with water a little over the top of them.

Add the tomatoes with juice, pepper, bouillon cubes, parsley, and a tsp. of salt.

Mix well and bring to a boil.

Reduce heat, cover and simmer about two hours. Add additional water as needed. You want it thicker than regular soup such as chicken soup.

During the last 30 minutes, taste and add salt and pepper to taste. Add the seasoning pack that comes with the beans and cook about 20 minutes longer.

Can serve with rice if you choose, but I like to top with diced raw onions and serve with cornbread.