

Dan's 15 Bean Soup

1 pkg. 15 bean soup

1 large onion diced

1 cup finely chopped carrots

3 large cloves garlic minced

1 15 oz. can Rotel diced tomatoes

2 tbsp. tomato paste with pesto

Salt and pepper

1 tsp. oregano

1 tsp. parsley

1 large ham bone plus 1 cup diced ham

Soak beans according to package instructions. I soak mine overnight in cold water.

In a large pot, place the ham bone and the diced ham and cover with water by about 2 inches. Boil until the ham falls off the bone. Remove bone from pan and let cool. Once it's cool enough to handle, cut off any remaining ham and add back to the pot.

In another pot, add beans, cover with just enough water to cover them and then pour the ham and broth from the other pan into the beans.

Add the can of tomatoes, tomato paste, onion, garlic, and carrots to the pan. You should have a pan that is almost full.

Bring to a boil and let cook for about an hour. Add the oregano, parsley, and salt and pepper. Cook down until it's slightly thick.

Total cooking time is about 2 to 2 ½ hours.

Serve with some hot cornbread and man oh man. DELICIOUS!