

15 Bean with Ham Soup Recipe

1 nice ham bone (can be frozen)
1 variety package of beans, like [Hurst's Hambeans](#)
1 onion, chopped
1 stalk celery
2 carrots, peeled and sliced
3 cloves garlic, minced
6 cups water
4 cups chicken broth (You can sub 4 cups water, I just like the extra depth the broth adds.)



Rinse and sort beans. This is a very important step. In just about every bag of beans I've ever cooked, I've found a small pebble. You don't want to bite down on one! Put dried beans in a large pot and cover with about 8 cups of water. Let stand over night or for at least 8 hours.

Drain and rinse beans. Return to large pot. Add chopped onion, one stalk of celery (I leave mine whole so I can remove it later. Otherwise, chop before adding.), 2 peeled and sliced carrots, 3 cloves minced garlic, 6 cups water, and 4 cups chicken broth.

Place uncovered pot on burner. Bring to a boil. Reduce heat and simmer for about 2 to 2 1/2 hours. Remove ham bone from soup. Cool a bit. Remove any meat from bone. Chop meat and return to soup. Discard bone. If beans are done, serve with cornbread, crackers, or crusty bread. My family likes really thick soup, so I continue simmering for a bit. The soup is pretty forgiving.

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