

Bean Soup

- 16-20 oz. dried beans soaked overnight & drained
- 1 ham bone
- 2 ½ cups cubed ham
- 1 large onion, chopped
- 3 stalks of celery, chopped
- 5 large carrots, chipped
- 3 cups diced potatoes
- One 14.5 oz. can diced or stewed tomatoes
- 1 (12 oz.) can vegetable juice
- 3 cups vegetable broth
- 2 Tbls. Worcestershire sauce
- 2 Tbls. Dijon mustard
- 1 Tbls. Chili powder
- 1 tsp. ground black pepper
- 3 bay leaves
- 1 Tbls. Dried parsley
- 3 Tbls. Lemon juice
- 7 cups chicken broth

Method: Place soaked beans into a pot and fill with enough water to cover by about 1 inch. Bring to a boil and simmer for about 30 minutes. Drain. Add all the ingredients except chicken broth. Pour in enough chicken broth to cover ingredients. Simmer on low for about 8 hours, stirring occasionally. Add more chicken broth as needed. Remove the bone, and return any meat to the pot. . Simmer a couple more hours, remove bay leaves and serve.