SOUPS & SUPPERS

Ten Bean Soup

A slow-simmered bean soup with ham, vegetables, and lemon.

Soak 10–12 hours

Ingredients

Ten-bean mix

Ham or ham pieces

2 quarts fresh water, plus water for soaking

1 large onion, chopped

1 large green pepper, minced

1 clove garlic, minced

2 stalks celery, thinly sliced

2 carrots, diced

Juice of 1 lemon

1 large can tomatoes

Salt and pepper to taste

Directions

1. Rinse the beans, cover with water in a 6-quart pot, and soak for 10–12 hours. Drain.
2. Add 2 quarts fresh water. Follow the bean mix's package directions for the initial boil. Add ham and simmer until the beans are tender, about 2–3 hours.
3. Add onion, pepper, garlic, celery, carrots, lemon juice, and tomatoes. Season and simmer another 40–50 minutes.