

Bean Soup

Submitted by Sister Margaret Ann Wooden, 1st Grade Teacher



Ingredients

- 12 cups of water
- 4 chopped carrots
- ham hock bean mix
- 2 chopped onions
- 3 cups tomatoes
- 4 ribs of chopped celery
- 3 Tbsp lemon juice (essential)
- 2 bay leaf

Instructions

- 1. Wash beans, add water to cover well and soak overnight. Drain in the morning.**
- 2. Add water, ham hock, bay leaves, bring to a boil and then simmer until the beans are tender.**
- 3. Add remaining ingredients and simmer for about 30 minutes more.**
- 4. Remove ham hock, cut up meat and return to the soup. Remove bay leaves before serving.**
- 5. Season to taste, add more water if a thinner soup is desired. Makes at least 3 quarts.**