



Bean Soup

From Tom and Mary Kay

- 1 ham bone with 1-1/2 cups meat
- 1-1/2 tablespoons salt
- 1-1/2 tablespoons parsley flakes
- 1-3/4 teaspoons black pepper
- 3 quarts water
- 1 lb. Navy beans
- 2 tablespoons chicken bouillon
- 2 tablespoons garlic oil
- 3 dashes hot sauce
- 2 medium onion, chopped
- 2 potatoes, diced
- 3 stalks celery, chopped
- 1 tomato or $\frac{1}{2}$ can tomato sauce

- Wash beans, place in 1 quart water. Bring to a boil, turn off heat and let stand for 1 hour.
- Drain water; place in pot with hambone, 3 quarts water.
- Cover, bring to a boil, then simmer for 1 to 2 hours more or until beans become soft. Stir often to prevent sticking.
- Add more water as needed.
- Mixture will become thick. You will probably add as much as 1 or 2 quarts.

Serves 8

