

Simple Bean Soup

1. 2 cups Bean Mix
2. 2 lb smoked ham bone or ham-flavored seasoning
3. 5 bay leaves
4. 1 onion, chopped
5. 8 cups chicken stock
6. 3 carrots, chopped
7. 4 celery stalks, chopped
8. Optional: garlic, pepper, salt to taste
9. Parsley for garnish

Soak the beans overnight in cold water, covered by an inch. Rinse the next day and set aside. Add the ham bone or ham-flavored seasoning, chopped onion, and bay leaves to a slow cooker. Add soaked beans and chicken stock. Cook for 6 hours on HIGH.

At 4 hours, mix in chopped celery, carrots, and additional seasoning. Continue cooking. Discard bay leaves and remove ham bone. Chop ham and add back to the slow cooker (optional). Garnish with chopped parsley.