



OLD FASHIONED BEAN SOUP

Kathleen Hogue



1 lb dry navy beans

2 quarts water

1 meaty ham bone

½ lb ham chunks

1 medium onion-chopped

¾ cup chopped celery

1 clove garlic-minced

1 tsp salt

¼ tsp ground pepper

1 Tbl chopped parsley

Cover beans with water in a large bowl. Water level should be 2 inches above beans. Soak overnight, then drain. Put all ingredients in a 5 quart slow cooker. Cook on low for 10 to 12 hours. Remove ham bone. To thicken soup, remove 2 cups of beans with a slotted spoon and mash. Return to the slow cooker.