

Ham & Bean Soup



Kay Tomney's Ham & Bean soup was legendary. When she would make a batch on a wintery day and take it to the lunch counter dad would put up a sign announcing its arrival that morning. The word would spread quickly among the county workers and neighborhood moms. You could bet good money that not a drop would be left by noon.

While we lost her recipe to time, the following seems to be a great approximation. If you have left overs from a spiral ham you can't do better than this.

Ingredients

- 2 cups dried great northern beans or navy beans
- 8 cups chicken broth (low sodium is best)
- 1 large meaty ham bone
- 2 -3 tablespoons chicken bouillon granules
- 1 cup white wine
- 1 teaspoon dried thyme
- ½ teaspoon dried marjoram
- ½ teaspoon pepper
- 1 bay leaf
- 1 cup chopped onion
- 1 cup chopped carrots
- 1 cup chopped celery
- 1 large potato, chopped
- 1 tablespoon vegetable oil

Directions

1. Place the beans in a large pot and cover with water by about 2 inches. Bring to a boil for couple of minutes and then cover, remove from heat.
2. Trim your ham bone – remove and chop any slices remaining, but leave plenty on the bone. Dice up the ham and set aside for later.
3. After an hour drain the beans. Add the chicken broth and the seasonings. Bring to a boil and then reduce to a low simmer for 2-3 hours.
4. After the first simmer sauté the onion, carrot, and celery in the vegetable oil. Add them and your chopped potato to the broth. Continue the simmer for about 1 hour.
5. Remove the ham bone and take any desired ham off it, add back to soup. Add in your reserved ham, wine, and simmer about another hour.
6. When cool skim any fat off the surface. Freezes well.