

BEAN SOUP RECIPE

Wash 1 pound dry navy beans. Add 2 quarts cold water; soak overnight. (Or, simmer 2 minutes; remove from heat; cover and let stand 1 hour.) *Don't drain.* Add 1 meaty ham bone, ½ teaspoon salt, 6 whole black peppercorns, and 1 bay leaf. Cover; simmer 3 to 3½ hours, adding 1 medium onion, sliced, the last half hour. Remove ham bone. Mash beans slightly, using potato masher. Cut ham off bone; add ham to soup. Season to taste. Makes 6 servings.

Better Homes & Gardens Cookbook

Any questions contact Grand Knight Chester DeSantis at 682-7716.