

Navy Bean Soup



2 Cups Navy Beans

6 Cups water

¼ # Ham, cubed

1 (16 oz.) Can tomatoes

1 Medium onion, chopped

1 Clove garlic, minced

1 Cup diced celery

2 T Worcestershire sauce

2 tsp Instant chicken bouillon

2 tsp Salt

½ tsp Pepper

Sort and wash beans carefully. Cover beans with water. Bring to a boil. Boil two minutes and remove from heat. Cover and let stand one hour. Add remaining ingredients. Bring to a boil, reduce heat, and simmer 2 to 3 hours until tender. Add 6 more cups of water during cooking.

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