

Kathleen's Bean Soup

2 cups Calico Beans
2 Tablespoons salt
2 meaty ham hocks
1 large onion, chopped
3 stalks celery, chopped
1 clove garlic, minced
28 oz. can tomatoes
pepper to taste
2 Tablespoons soy sauce
½ teaspoon worcestershire
juice of one lemon

Soak the beans and salt in water overnight. Drain. Add ham hocks and 2 quarts of water. Simmer 2½ - 3 hours. Add remaining ingredients and simmer 30 minutes more.

Serves 8-12

I like to curl up in a comfy chair with a good book and a mug of this soup.

Terry Atkinson