



HAAM Bean Soup Recipe Instructions

Cook Time: 2 hours, 15 minutes

Ingredients:

1 package (2 cups) bean soup mix	1 large onion, chopped
2 quarts water	1/4 teaspoon chili powder
1 ham hock	1 pint tomatoes
1-1/4 teaspoons salt	1 clove garlic, minced
1/2 teaspoon pepper	3 Tablespoons lemon juice

Instructions:

Wash the soup mix and place in a large pot. Cover with water and soak overnight.

Drain the beans and add the water, ham hock, salt, and pepper. Cover and bring to a boil. Reduce heat and simmer 1-1/2 hours until the beans are tender. Add onions, chili powder, tomatoes, garlic, and lemon juice. Simmer 30 minutes more, stirring occasionally. Remove ham hock from the soup, Take the meat from the bone, chop the meat and return it to the soup.

Serving Ideas: Serve with homemade bread.



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