

Helen Fehr's Bean Soup (don't you put this out there on that internet) and she hid the recipe from me. I got it back from Jill!

1 pound dry great northern beans

8 Cups Chicken Broth

1 meaty ham bone

3 T. chicken bouillon granules

1 t. dried thyme

½ t. marjoram

½ t. pepper

¼ t. sage

¼ t. dried savory

2 medium onions, chopped

3 medium carrots, chopped

3 celery ribs, chopped

2 T. Butter

Put beans in Dutch oven, add water to cover by 2 inches, bring to boil and boil for 2 minutes. Remove from heat, cover and let stand for 1 hour. Drain. Add broth and ham bone, bouillon and seasonings. Bring to boil, reduce heat cover and simmer for 2-3 hours. Saute onions, carrot and celery in butter, add to soup and simmer for another hour. Debone ham and cut into chunks, return to soup. Skim fat.

I use a potato masher to mash about half of the beans before serving. Add a squirt of ketchup and enjoy!

From Helen Moye Fehr 1999 served at her house in Littleton CO.