



Grandma B's Bean Soup



Prep
15 m

Cook
10 h

Ready In
16 h 15 m

"An ancient family recipe...best cooked in a slow cooker. The longer it cooks, the better it tastes."

Ingredients

| | |
|-------------------------------------|-------------------------|
| 1 pound dry navy beans | 3 stalks celery, sliced |
| 3 carrots, peeled and shredded | 1 medium onion, diced |
| 2 medium potatoes, peeled and diced | 2 cups cubed cooked ham |

Directions

- 1 Place the beans in a slow cooker with enough water to cover, and soak 6 to 8 hours, or overnight.
- 2 Drain the beans, and return to the slow cooker. Cover with water, and mix in the carrots, potatoes, celery, onion, and ham.
- 3 Cover slow cooker, and cook soup on High for 3 1/2 hours. Switch to Low, and continue cooking at least 6 1/2 hours. The longer it cooks the more flavorful it becomes.