

# Classic Ham and Bean Soup

written by The Recipe Exchange | March 23, 2022

## **Ingredients**

1 Lb. soup beans – soaked in water overnight  
2 Lb. ham hocks  
10 cups water  
14 oz. can stewed tomatoes – chopped  
8 oz. can tomato sauce  
6 carrots – chopped  
4 med. potatoes – cubed  
1 lrg. onion – chopped  
3 beef bouillon cubes  
2 bay leaves  
2 Tbls. parsley flakes  
1 Tbls. salt  
1 Tbls. minced garlic  
1/2 Tbls. black pepper  
1/2 tsp. dried thyme

## **Directions**

Combine all ingredients in large pot; simmer over low heat for 4 hours.  
Remove ham hocks from pot. Cut off meat. Return meat to pot. Discard bones and fat.  
Simmer over low heat for 1 hour.  
Remove bay leaves from soup before serving.