

Dan Ralston's Kitchen

Sunday Night Bean Soup

Serves 6-8

- 1 small clove garlic, minced
- 3 carrots, finely chopped
- 3 stalks celery, finely chopped
- 2 medium onions, finely chopped
- 5 slices lean bacon, chopped
- 4 cans chicken broth plus 3 cans water
- 24 ozs. great northern white beans
- 1 tsp. dried thyme
- 1 tsp. dried oregano
- 1 tsp. dried parsley
- 1 bay leaf
- Salt and pepper to taste (be generous with the pepper)
- 3 smoked ham hocks

Cover beans with cold water and soak overnight. In a large heavy kettle or dutch oven sauté bacon, stopping just short of browning it. Pour off bacon grease except for two tablespoons. Add garlic, chopped carrots, celery, and onion to kettle with bacon and sauté, stirring occasionally, until onion is transparent. Add the chicken broth, water, herbs, salt and pepper, and ham hocks. Drain the beans and add to the kettle. Bring just to a boil. Reduce heat and simmer gently, partially covered, for four hours. Before serving remove ham hocks, pick the lean meat off and return it to the soup. Serve with Chloe Gilberg's corn bread.

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