



Baked Bean Soup

INGREDIENTS

3 cups cold water
1- 28 oz. can baked beans
1 -14.5 oz. can diced tomatoes
2 stalks celery, diced
1 small onion, diced
1/4 cup light brown sugar
1 tablespoon hot sauce
2 teaspoons mustard
2 teaspoons Worcestershire sauce
2 tablespoons apple cider vinegar
Salt and pepper to taste
2 to 3 cups ham

DIRECTIONS

- In a large pot over medium heat, combine the water, tomatoes, celery, onion, and all but one cup of the baked beans. Bring to a boil, then reduce heat and simmer for 5 minutes.
- Transfer to a blender or use a hand-held immersion blender to puree the soup, then return the soup to the pot and return to a simmer.
- Add the remaining beans, brown sugar, and hot sauce. Season to taste with salt and pepper.

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