



Ham Bone Soup

INGREDIENTS

1 meaty ham bone
7 cups water
4 medium potatoes, peeled and cubed
3 carrots, sliced
1 small onion, chopped
1 cup corn
15 oz northern beans, undrained
1/4 cup fresh parsley
2 bay leaves
1 teaspoon dried thyme leaves
1/2 tsp. celery salt

Salt and Pepper

DIRECTIONS

1. Place ham bone in large pot, cover with the water. Add the rest of the ingredients. Bring to a boil, then reduce heat and simmer for 15 minutes.
2. Remove ham bone and cool enough to be able to handle. Remove meat from bone and cut into bite-size pieces. Add the ham to the pot and simmer the soup for another 10 minutes or until potatoes and carrots are tender.
3. Salt and pepper to taste.

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