



Ham Bone Soup

INGREDIENTS

8 cups water
1 meaty ham bone
2 carrots, peeled and sliced
1 large onion, peeled and roughly chopped
3 cloves garlic
2 stalks celery, trimmed and sliced
1/4 cup fresh parsley, chopped
2 bay leaves
1 tsp. dried thyme
1 tsp. salt
1/2 head small green cabbage, roughly shredded
1 - 16 oz. can northern beans, rinsed and drained
Black pepper to taste

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 (carrots should be tender).
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 the carrots are tender. Remove bay leaves.

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