

# Country Style Soup Beans

by Laura Davis

1 lb. Dried Beans (Navy or Northern)

1/3 tablespoon garlic

1 Cup Diced Ham

1/2 tablespoon black pepper

1/2 teaspoon celery salt (optional)

1/2 tablespoon salt

- Place beans in a bowl filled with water and let them soak until the next day.
- Fill a large pot about 1/3 full with water and place on high heat.
- Add ham and seasonings.
- Heat to a boil and then add beans. (Water should cover the beans, if not add more)
- Cook on high for about two hours stirring occasionally. Be sure not to let the water boil out.
- Turn heat down medium low
- Cook until tender and serve.

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