

Bean and Bacon Soup

2 c. dry white beans
4-6 c. water or chicken stock
½ c. dried carrot slices
1 medium onion (or 1 Tbs. dried onion)
1, 15 oz. can chunky tomatoes
2 tsp. garlic, chopped
1 lb. ham cubes
2-3 pieces of bacon, cooked and chopped
garlic salt to taste

Rinse beans and remove any bad beans. Put beans and liquid in a crock pot on high heat for 4-6 hours and cook beans until tender. You may need to add additional water as the beans cook. Make sure the beans are always covered with water! Once beans are tender, add remaining ingredients and bring back to a boil. Cook for another 30 min or until all of the ingredients have combined. Add garlic salt to taste. Makes about 8-10 servings.

We eat this soup with a buttered tortilla or a side of corn bread. ☺

-Jennifer Reynolds