

SAMSSites Recipes

Lima Bean and Ham Soup

Me and the Internet

I had a ham bone and made some broth. Lee wanted Lima bean. I found a recipe on the Internet but made it my own. It used chicken broth. I used my own ham broth. I added celery too and changed the proportions.

- one quart ham broth
- 1 lb of lima beans
- 1 onion
- 5 carrots
- 2 celery stalks
- 1/4 cup chopped parsley
- 1 jalapeno pepper, seeded and chopped
- crushed red pepper
- 1 cup of chopped ham



Bring lima beans to a boil in plain water. Let set for an hour, drain and put back in at least 6-quart pan. Add broth and cook on low heat for about 45 minutes. Add onions, carrots, celery, parsley, pepper. Cook another 45 minutes. Add ham set for about 10 minutes and eat.