

## Navy Bean Soup

<http://userealbutter.com/2010/02/07/navy-bean-soup-recipe/>

*I honestly don't know where I got this recipe from, I've had it THAT long*

1 lb. dried navy beans (or in my case, I used 4 cans of navy beans)  
3 tbsps olive oil  
1 onion, medium dice  
4 cloves garlic, minced  
3 stalks celery, diced  
4 carrots, diced  
2 quarts chicken broth  
14 oz. can diced tomatoes (or 1 1/2 lbs fresh tomatoes, peeled, seeded, diced)  
1/2 lb. country ham, chopped  
2 tbsps Worcestershire sauce  
2 tbsps fresh flat-leaf parsley, chopped  
1 bay leaf  
1 tsp pepper  
salt to taste

Soak beans in water overnight, then drain. Heat the olive oil in a large stock pot on high heat and sauté the onions, garlic, celery, and carrots until soft. Add the beans and broth. Bring to a boil and then reduce the heat to let the soup simmer for an hour. Remove 2 cups to a food processor (or use an immersion blender) and purée until smooth. Add the purée back to the soup. Toss in the tomatoes, ham, Worcestershire sauce, parsley, bay leaf, and pepper. Salt to taste. Simmer for another hour. Remove the bay leaf. Serve hot. Makes approximately 14 cups (3.5 quarts).