

## HAM SOUP

(From Mary Evelyn Hubbard)

1 Ham bone  
1 - 2 med. can tomatoes (depending on taste)  
6 medium potatoes, diced  
4 medium carrots, diced  
1 large or 2 medium onions, diced  
4 pieces of celery, diced  
2 cups chopped ham, (left over from the ham bone)  
2 - 3 cans (15 oz.) Navy Beans (remove pieces of fat)

Cover ham bone with water and cook for 4 hours or until meat falls off the bone.

Drain and save stock.

Refrigerate over night.

Skim fat off stock.

Pour stock in large container and bring to a boil.

Add tomatoes and vegetables. Cook until vegetables are tender.

Add chopped ham and canned Navy Beans and cook a little longer.

Add water if it gets too thick.

Much better when refrigerated overnight and re-heated.

Leftovers can be frozen.