



Ham and White Northern Bean Soup

Makes 8-10 servings

Simmers for 1 hour on stove top

INGREDIENTS

- 3 medium carrots
 - ½ cup onion chopped
 - 2 celery ribs, chopped
 - 1 garlic clove, minced
 - 2 tablespoons butter
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- 4 cups low sodium chicken broth
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- 4 (15 ½ ounce) cans northern white beans, drained
 - 3 cups fully cooked ham, diced
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- ½ teaspoon dried basil
 - ½ teaspoon dried thyme
 - 2 (15 ½ ounce) cans northern white beans, drained (reserve liquid)



Sauté in a medium frying pan until tender. Transfer vegetable mixture to a large cooking pot.



Stir into above and **set burner to simmer.**



Add to above. **Stir and continue to simmer.**



Pulse beans in a food processor until paste forms. Stir into above with spices. **Bring to a boil. Reduce heat; simmer for 60 more minutes.** Stirring frequently. Add reserved liquid if soup becomes too thick.

