

Hearty Bean Soup



When the snow starts falling, you'll want nothing more than a bowl of our Hearty Bean Soup. Healthy and satisfying, this recipe is the perfect quick fix in between the holiday festivities. Use your NESCO Roaster Oven or Slow Cooker to simmer broth to perfection. Don't forget a side of bread for dipping.

Your Key Ingredient:

[NESCO Roaster Oven](#) or [NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 lb dry navy beans
- 8 to 9 cups water, divided
- 2 meaty ham bones (about 1 to 1½ lbs)
- 1 onion, chopped
- 2 cloves garlic, minced

2 carrots, chopped
2 stalks celery, chopped
1 tsp salt
8 whole peppercorns
1 bay leaf
1 Tbsp dry sherry
2 to 3 drops liquid hot pepper sauce

Instructions:

1. Rinse and sort beans. Combine beans and 7 cups water. Allow beans to soak 8 hours. Do not drain.
2. Transfer beans and water to **NESCO® Roaster Oven**. Add all remaining ingredients. Cover and cook at 225° F for 6 to 9 hours.
3. Remove ham bones and allow to cool slightly. Remove meat from bones and return meat to soup. Remove about 1/3 of the beans and place in blender container. (Remove center cup from lid of blender and follow manufacturer's direction for blending hot foods.) Puree beans, then return to soup.
4. Add 1 to 2 cups water as needed for desired consistency. Cover and continue to cook at 225° F for 30 minutes or until hot. Serves 8 to 10.

*Note: Time and Temp will vary if using a **NESCO® Slow Cooker**.*