

## **French Market Soup**

*A hearty ham and bean soup. Sometimes I use chorizo instead of ham and also omit the tomatoes.*

2 cups French Market Soup Mix (ingredients listed below)

2 quarts water

1 ham bone and leftover baked ham chunks

1 1/4 tsp salt

1/4 tsp pepper

1 (16 oz) can tomatoes, crushed or diced

2 cups chopped potatoes

1 cup chopped onion

1 clove garlic, minced

1 chili pepper or bell pepper, coarsely chopped

1/4 cup lemon juice

Wash and soak beans overnight in large Dutch oven.

Drain beans. Add water, ham, salt, and pepper. Cover and bring to a boil. Reduce heat and simmer 1 1/2 hours or until beans are tender.

Add remaining ingredients and simmer 30 minutes, stirring occasionally. Remove bone.

# **French Market Soup**

## **French Market Soup Mix**

*You can omit, add, or substitute as desired.*

1 pound of each of the following dried beans/peas:

Navy beans

Pinto beans

Great Northern beans

Green Split peas

Yellow Split peas

Black-eyed peas

Lentils

Baby Lima beans

Large Lima beans

Black beans

Red beans

Barley Pearls