

Michigan Navy Bean Soup Recipe

Ingredients needed:

- ★ Michigan Navy Bean Soup Mix and seasoning blend packet
- ★ 3 quarts water (3 qts. = 12 cups)
- ★ 1 pound of meat from list below*
 - ham – chopped • ham hocks - approx. 2 pieces
 - ham bone • smoked sausage - chopped • Kielbasa/ Polish sausage – chopped • bacon, uncooked - chopped
 - chicken - may add pieces with skin and bones intact, just be sure to remove chicken after a period of cooking time and remove skin and bones; return meat to soup



* This soup may be made without the addition of any meat.

** The addition of salt is optional, according to taste after cooking.

*** The addition of 1 Tablespoon of sugar is optional. If desired, add while cooking.

Directions:

Sort out any foreign substances (i.e., small pebbles, dirt, bad beans) from beans and rinse beans thoroughly with clean water before using to assure maximum natural wholesomeness. Place beans in large pot, add 3 quarts fresh water, seasoning blend packet and meat (and sugar) if desired. Stir to mix and bring to a boil on high heat. Reduce heat to low and cook (simmer) uncovered for 3 to 5 hours, depending on consistency of soup you prefer. Stir occasionally; do not let soup scorch. *Please note:* this soup is intended to be thin and somewhat "brothy.--" Cooked soup may be frozen. The addition of salt for seasoning is optional. Delicious served with corn bread.



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