



Ham Bone and Vegetable Soup

Jacob · 29/09/2024



Prep Time

4 hrs 30 mins

Difficult

Medium

Servings

12

Description

I was looking for a good use of a ham bone without the heavy cream of a potato soup I made use of a few other recipes to come up with one that I thought my husband and I would like I think it is important to start with the three basics onion celery and carrots In addition you can add a variety of different vegetables to suit your taste or depending on what you have in the house at the time

Ingredients

- - 2 tablespoons bacon grease - 1 large onion
- diced - 2 carrots
- peeled and diced - 3 stalks celery
- diced - 2 cloves garlic
- crushed - 3 potatoes
- diced - 8 cups hot water - 8 cubes chicken bouillon - 1 ham bone - 1 (14 ounce) can diced tomatoes - ½ (16 ounce) package frozen corn - 1 (8 ounce) can tomato sauce - 1 teaspoon black pepper - ½ teaspoon salt

Instructions

1. Melt bacon grease in a large skillet over medium-high heat. Cook and stir onion
2. carrots
3. celery
4. and garlic in hot bacon grease until vegetables are slightly tender and fragrant
5. about 5 minutes. Stir potatoes into onion mixture; cook and stir until golden
6. about 10 minutes. Stir hot water and chicken bouillon together in a slow cooker until bouillon is dissolved; add onion mixture
7. ham bone
8. diced tomatoes
9. corn
10. tomato sauce
11. black pepper
12. and salt. Cook soup in the slow cooker set to Low for 4 to 6 hours. Remove ham bone from soup and let rest until cool enough to handle. Remove meat from ham bone and stir meat into soup.