# White Bean and Ham Bone Soup

Jacob · 30/09/2024



**Prep Time**

11 hrs 45 mins

**Dificult**

Medium

**Servings**

10

**Description**

Do you ever wonder what to do with that leftover Easter ham bone Try this tasty ham and white bean soup created from ham stock to use now or later Use your favorite dried white beans My choice is Great Northern

**Ingredients**

— - 1 ham bone with meat - 4 quarts water - 1 pound dry great Northern beans - water to cover - 2 cups diced fully cooked ham - 1 cup diced celery - 1 cup diced carrots - 1 cup diced onion - 2 cloves garlic

— minced - cup dry sherry (Optional) - salt and ground black pepper to taste - ¼ cup minced fresh parsley (Optional)

**Instructions**

1. Combine ham bone and 4 quarts water in a large stock pot or Dutch oven. Bring to a boil
2. cover
3. reduce heat; simmer 10 to 12 hours. Stock can be made in advance and stored in an air-tight container in the refrigerator or freezer for longer storage. Meanwhile
4. place beans in a large pot with enough water to cover; soak overnight. Drain beans; return to the pot. Transfer ham bone to a cutting board
5. when cool enough to handle
6. remove any edible meat. Strain stock; reserve 3 quarts for soup. Remaining stock can be frozen. Add 3 quarts reserved stock to soaked beans. Add ham
7. celery
8. carrots
9. onion
10. and garlic; season with salt and black pepper. Bring to a boil
11. then reduce heat to a simmer. Cover
12. tilting the lid to allow steam to escape; simmer until beans tender
13. 1 1/2 to 2 hours. Add sherry during the last 30 minutes of cooking; season with salt and black pepper. Sprinkle servings with fresh parsley.