Slow Cooker Ham and Bean Soup

Jacob · 30/09/2024



Prep Time

8 hrs

Dificult

Medium

Servings

16 hrs 20 mins

Description

I made this crockpot ham and bean soup recipe on the spur of the moment to use the ham bone left over from Easter Its really easy and tastes great on a cold evening

Ingredients

— - 1 (8 ounce) package 15-bean soup mix - 3 cups cubed fully cooked ham - 2 cups chicken broth - 2 cups water - 1 (15.5 ounce) can great northern beans

— drained and rinsed - 1 ham bone - 1 onion

— chopped - 3 carrots

— chopped - 2 cloves garlic

— finely chopped - 1 teaspoon freshly ground black pepper - ½ teaspoon salt - 1 bay leaf

Instructions

1. Place 15-bean soup mix into a large bowl and cover with several inches of cool water. Soak in the refrigerator
2. 8 hours to overnight. Drain and rinse beans
3. then transfer to a slow cooker. Add ham
4. chicken broth
5. water
6. great northern beans
7. ham bone
8. onion
9. carrots
10. garlic
11. pepper
12. salt
13. and bay leaf to the slow cooker; stir to combine. Cook on Low for 8 to 10 hours.