Bean with Bacon

Jacob · 30/09/2024



Prep Time

2 hrs 35 mins

Dificult

Medium

Servings

6

Description

A great winter soup

Ingredients

— - 1 (16 ounce) package dried navy beans - 9 cups water - 1 pound bacon - 2 onions

— chopped - 2 stalks celery

— chopped - 4 teaspoons chicken bouillon - 1 bay leaf - ? teaspoon salt - ¼ teaspoon ground black pepper - ? teaspoon ground cloves - 1 (16 ounce) can diced tomatoes - 4 cups water

Instructions

1. Boil the beans in 9 cups of the water and then let sit for one hour. Drain and set aside. Cook the bacon to your desired texture (it can be soft or crisp
2. whatever you prefer) and drain except for 1/4 cup grease. Coarsely chop the bacon. Add the onions and celery to the reserved grease and bacon and saute until soft
3. do not drain. Add the chicken base or cubes
4. 4 cups water
5. beans
6. bay leaf
7. salt
8. pepper
9. and cloves
10. and simmer for 2 hours. Stir in the tomatoes with their juice. Serve.