

Hambone Soup

Modified by Fran

Ingredients

1/4 cup (1/2 stick) butter
1 medium onion, chopped
3 stalks celery
3 cups Ham Broth (see below)
3 cans white beans
Ham reserved from making Ham Broth
Salt and pepper
Tabasco for brightening (to taste)
1 tbl Cornstarch mixed in water (if necessary for thickening).

Directions

Saute the onion and celery in butter until lightly browned. Add Ham Broth and bring to a boil. Add cans of beans and their liquid, and bring to a boil. Remove from heat, with an immersion blender, mix the soup until it has a creamy consistency, but some whole beans remain. If you don't have an immersion blender you can take 2 cups of the bean mixture, puree in a blender, and return to the soup.

Add to ham to soup mixture, heat through. Season the soup with salt, pepper, and tabasco to taste. If it needs a little thickening you can make a slurry with cornstarch and add until it reaches it's desired consistency.

Ham Broth

Take a ham bone, cover it liberally with water. Add onion (2), carrot (2), celery (4), green pepper (1/2), salt, pepper and bay leaves (to taste). Simmer for 4-6 hours until broth is reduced by half and has reached a dark brown consistency. Strain broth, removing ham pieces, set aside. Discard the vegetable and reserve the Ham for the Soup.