

## *Easy Recipes*

# WHITE BEAN AND HAM SOUP

*Chef Jeremy Langlois*

Serves 12

### **Ingredients**

1 lb of white beans - Canellini or Great Northern  
2 quarts chicken stock  
1 lb ham shank  
1 cup diced onions  
1 cup chopped celery  
2/3 cup chopped carrots  
2 cloves minced garlic  
Louisiana hot sauce to taste  
1/4 cup chopped fresh thyme  
1/4 cup chopped fresh parsley  
Salt and pepper to taste

### **Method**

Soak the beans in at least 2 quarts of cold water for about 2 hrs. Drain the water. Put the ham shank in a large pot and cover with chicken stock. Simmer for about an hour. Remove the shank and dice up cooked down ham and return to pot. Add the chopped vegetables and beans. Cook for another hour, until the vegetables are soft and the ham is tender. Add several drops of hot sauce, plus thyme, parsley, and salt and pepper to taste.