

Hillbilly Bean Soup
from Linda Moorhouse

1-20 oz bag of Hurst's Hambeens 15 Bean Soup (soup aisle)

1T Salt

1 lb. Ham Pieces

1 Clove Chopped Garlic

1 -28oz can Tomatoes

1 Large Chopped Onion

Juice of one Lemon

1 chopped Red or Green Pepper

Pepper to taste

Salt to taste

Wash the beans

Put the beans in a large bowl and cover with water (allow enough water for the beans to swell.) Mix in 1T salt and soak overnight.

Drain the water and put beans in 2Q of fresh water

Add: ham, garlic, tomatoes, onion, lemon juice, salt & pepper and red/green pepper.

Cook all day (at least 4 hours).

May be kept in covered container in fridge up to four days.