

Bean and Ham Soup

Ingredients

1 1/2 cups dried lima beans	8 3/4 cups water	1/2 tsp. white pepper
2 lbs. ham, with bone	1 bouquet garni, consisting of	20 large black olives, halved
1 large onion, quartered	4 parsley sprigs, 1 spray	3 tbsp. chopped parsley
1 large clove garlic, crushed	thyme, 1 bay leaf	

Instructions

1. Soak the beans overnight in enough water to cover.
2. Drain beans and place in large saucepan with ham, onion, and garlic. Add water and bring to a boil on high.
3. Add the bouquet garni and pepper to the pot and stir. Lower heat and simmer for 1 1/2 - 2 hours.
4. Discard the bouquet garni. Remove meat, cut into pieces, and return to pot.
5. Puree some of the beans and return to soup. Stir in the olives and season as necessary.
6. Serve, garnished with parsley.