



SOUP BEAN

Servings: **0 servings**

From Gail in Westbank

Ingredients

- 1 lb hot italian sausage or not so hot for Richard
- 2/3 cup cubed ham
- 3 med potatoes peeled and cubed
- 3 med diced onions
- 3 celery stalks with leaves chopped
- 2 TBSP dried parsley
- 3 14oz cans kidney beans
- 1 14oz can tomato sauce
- 1 28oz can chopped tomatoes
- 1/2 tsp salt
- 1 tsp pepper
- 1 tsp hot pepper or not (Richard)
- 2 bay leaves
- 1 tsp worcestershire sauce
- 2 garlic cloves, crushed

Directions

Boil sausage to remove excess fat, cut into bite-sized pieces. Brown the sausage and ham in a large, heavy pot, drain. Add other ingredients and add just enough water to cover. Bring to a boil, then reduce to simmer. Cover and cook for 2-3 hours.

Or use a crock pot and simmer on high for about 5 hours (Gail does this)

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