



# Low-Cooker Ham Bone Soup

Servings: 0

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## Ingredients

- 1 pound navy beans, pre-soaked for 4 hours
- 1 pound Yukon Gold potatoes, peeled and cut into bite-sized chunks
- 2 large carrots, peeled and sliced into rounds
- 2 large or 3 medium celery stalks, diced
- 2 medium shallots, minced
- 1/2 teaspoon fresh thyme leaves or 1/4 teaspoon dried thyme
- 1/2 teaspoon fresh minced sage or 1/4 teaspoon dried sage
- 1 ham bone
- 8 cups water
- kosher salt
- 1 baguette or loaf of crusty bread, sliced (optional)

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## Directions

Stir the beans, potatoes, carrots, celery, shallots, thyme, and sage together in a 7-quart slow cooker. Nestle the ham bone into the slow cooker and pour the water evenly over the ingredients.

Cover and cook on low for 8 hours.

Remove the ham bone with tongs and let rest on a rimmed baking sheet or large plate until cool enough to handle. Pick the cooked meat off the bone, shred, and stir back into the soup.

Taste and add salt if necessary; if your ham was smoked, the residual saltiness from the bone and the meat may be enough to season the soup on its own.

Serve with crusty bread, if desired.

### Recipe Notes

Make and take: Cook the soup the day or night before you intend to serve.

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Direct recipe link: <https://www.keyingredient.com/recipes/3988775032/low-cooker-ham-bone-soup/>