

Navy Bean Soup

1 (16 ounce) package dried navy beans	water to cover beans
7 cups chicken stock	4 carrots, chopped
1 onion, chopped	1/2 pound ham, diced

1. Clean and sort the beans. Place them in a large bowl with water to cover and soak for 3 hours. Drain off water.
2. In a large pot over medium heat, combine the beans and the chicken stock and allow to simmer. Add the diced ham, carrots and onions.
3. Continue to simmer the soup over medium heat, stirring frequently, until the beans are tender and the soup has thickened. Add more water if needed.