

Hambone Soup

adapted from [Drick's Rambling Cafe](#)

printed from [Smells Like Food in Here](#)

1 1/2 lbs mixed dried beans including navy, green split pea, and lentils
3 quarts water
1 tbsp white vinegar
2 tbsp + 2 tsp [Creole Seasoning Blend](#), divided
1 left-over hambone
1 c chopped ham
2 cloves garlic, crushed and minced
1 large onion, diced
1 large potato, peeled and diced
2 large carrots, diced
3 celery stalks, diced
1/4 tsp ground black pepper
1/4 c chopped fresh parsley or freeze-dried (I used the dry stuff)
Pinch of thyme
8 c chicken broth (from [Better Than Bouillon](#))
1 14.5 oz can corn
2 -14.5 oz cans diced tomatoes
Salt and pepper to taste

Day 1

Rinse beans in a deep bowl several times.

Transfer beans into a slow cooker; add the water. Remove any unwanted beans -- I assumed the floating ones were bad ones.

Add the vinegar and 2 tbsp Creole Seasoning Blend. Cover and cook on warm heat overnight.

Meanwhile, do mise-en-place for dry ingredients (hambone, chopped ham, garlic, onion, potato, carrots, celery, pepper, parsley and thyme, plus the 2 remaining tsp of Creole Seasoning Blend), cover and stow it in the fridge.

Day 2

Transfer the mise-en-place ingredients into an 8-quart or greater saucepan/stockpot and stir in the chicken broth. Bring to a low boil and reduce to a slow simmer for a couple of hours.

Meanwhile, I opened the lid to the Crock Pot, still set on warm, and took a look at the beans. Hmm, pretty scummy looking. Digging around in there, I found that the lentils and split-peas were tender while navy beans were still hard after more than 12 hours on warm. I kept the heat on.

Skim any grease and scum from the top of the broth. Remove the bone(s) and let cool if necessary before pulling meat from the bone(s) and shredding the resulting meat.

Transfer the drained beans and ham to pot, bring to just under a boil and then simmer on low until beans are done and mixture has thickened just a bit, about an hour.

Stir in the corn and tomatoes, salt and pepper to taste. If your beans are still firm like mine, hold off on the tomatoes. Continue cooking the soup on low another hour or until beans are softened.

An hour and 20 minutes later, my navy beans weren't the softest, but somewhat softened. I stirred in the tomatoes. And then, 30 minutes later, I remembered the salt and pepper. If your beans were soft enough that you'd added your tomatoes, salt, and pepper with the corn, dish it up and chow!

My soup was allowed to simmer another 30 minutes to let the tomatoes, salt and pepper to become infused with the entire mixture.

Serve with a crusty bread.