

BAVARIAN INN MICHIGAN NAVY BEAN SOUP

By Dorothy Zehnder

1 pound and 6 ounces Michigan Navy Beans (rinse with cold water)
3 chicken bouillon cubes, dissolved in 1 tablespoon water
1 gallon cold water
1/3 cup chopped onion (3 ounces)
1/2 cup chopped celery (2 ounces)
1/2 cup chopped carrots (2 ounces)
1 clove fresh garlic, minced
2 tsp. salt (mix into garlic)
2 tsp. Bavarian Inn All-Purpose Seasoning
1/4 tsp. black pepper
1 1/2 pound pork hocks
1/2 cup cut-up smoked ham pieces (2 ounces)
1 small bay leaf

Rinse navy beans with cold water. Combine all ingredients in soup kettle and bring to a boil. Cover and simmer slowly till beans are very soft – about 2 1/2 -3 hours. Remove bay leaf and bones from kettle. Remove skins from pork hocks. Cut up meat into very small pieces (about 1/4 inch). If not needed, discard skins. Return meat (and skins if desired) to soup kettle. Stir with spoon, mashing about 10% of the beans. This process thickens the soup and gives it body. Makes about 15 cups of bean soup.

****Note from Dorothy – This is one of our signature soups at Bavarian Inn. We love it because we use only Michigan navy beans. The soup is nice and hearty too. Perfect during the winter, or anytime of year!*