



THE FAMOUS SENATE RESTAURANT BEAN SOUP RECIPE


- 2 Pounds Dried Navy Beans 
- Four quarts hot water
- 1 1/2 Pounds smoked ham hocks 
- 1 onion, chopped
- 2 tablespoons butter
- salt and pepper to taste

Wash the navy beans and run hot water through them until they are slightly whitened.

Place beans into pot with hot water.

Add ham hocks and simmer approximately **three hours** in a covered pot, stirring occasionally.

Remove ham hocks and set aside to cool. Dice meat and return to soup.

Lightly brown the onion in butter. Add to soup. 

Before serving, bring to a boil and season with salt and pepper

Enjoy!

Note: Dried Black Beans may be substituted for Navy Beans

This version will serve eight people.