

U.S. Navy Bean Soup

Ingredients

- 1 pound Navy [beans](#) soak overnight
- 1/2 pound [Ham](#) or ham bone with meat
- 3 quarts Water
- 1 cup Mashed [potatoes](#) prepared
- 3 medium [Onions](#) chopped
- 2 cloves [Garlic](#) chopped
- 1 whole [Celery](#) bunch, chopped
- 1 1/4 cup [Parsley](#) chopped

Preparation

Soak beans overnight and rinse. Place in large stock pot with ham/ham bone or bacon ends. Add 3 quarts of water. Bring to boil then simmer 2 hours (the longer the better my husband says). Stir in mashed potatoes, onions, celery, garlic and parsley. Simmer another 1 to 2 hours. Remove meat/bone and dice meat. Return to soup, stir and serve.