

16 Bean Soup

We love this one! Got it from one of you! Hope to get more that way!

I've used the suggestion of another friend to make it without having to soak the beans-- here goes.

In the morning, pull out your crock pot and put in it the following:

- 2 cups 16-bean mix---or any mixture of beans you like!
- 6 cups water
- Ham hock (Or bone from a ham if you've got one)
- 1 large chopped onion
- 2 cloves garlic
- 1 tsp salt
- 1/4 tsp. ginger

Turn your crock pot on 'high' and bring this to a boil, then turn it down and simmer it all day long adding more water if necessary.

About an hour before you eat add the following:

Chopped up ham if you didn't put in a ham bone. If you did put in a ham bone, take all the meat off of it and remove the ham bone at this point.

Then add:

- 1 16 oz can Diced Tomatoes
- 4 T. Barbecue sauce
- 4 T. Catsup
- 2 stalks chopped Celery
- 2 T. Sugar
- 1/2 t. Lemon Pepper

Continue simmering till celery is cooked!