

GREEN BEAN SOUP

Schaubel Zup

Prep time: 30 mins | Cook Time: 2-3 hours

A classic Mennonite tradition at this time of year! This recipe comes from my mother-in-law and it's one of my family's favourites. We use the Smoked Pork Hocks which add so much flavour and the tender ham is the best addition to the soup. You can not beat the taste of fresh garden vegetables and herbs.

Enjoy! ~ Carolyn

INGREDIENTS & DIRECTIONS

- **1 Smoked Pork Hock**

- Put pork hock into a large stock pot and fill with approximately 12 cups of water. Bring to a boil and then reduce to a simmer/low boil for at least an hour or until the ham feels like it is coming off the bone quite easily. After about an hour or so, remove the pork hock and set aside.

Then add to the water:

- 4 cups Green Beans - cut into ½" pieces
- 2 cups Potatoes - cubed
- 2 cups Carrots - chopped
- 1 large Onion - chopped
- 1 Bay Leaf
- 1 small bunch fresh Summer Savoury*
- 1 small bunch fresh Parsley*
- 8-10 peppercorns*
- Salt to taste

* Tie these spices into cheesecloth or spice/herb infuser.

- Simmer vegetables for about 1 hour.

- While vegetables are cooking, remove ham from the bone, chop into bite size pieces and return to the pot. Simmer with ham for another 20-30 mins.

Splash with some sweet cream and serve. Always goes well with fresh buns or bread. Enjoy!



LOVE THIS RECIPE? Tell your friends!



Follow us on Instagram for more recipes - ungers1903
Find all our recipes on our website at www.ungers1903.ca

UNGERMEATS