



Noreen's Kitchen

Pressure Cooker

Senate Bean Soup

Ingredients

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| 1 ham bone or 4 ham hocks | 2 large russet potatoes, peeled & diced |
| 8 cups water | 1 teaspoon dried Marjoram |
| 1 pound dry navy beans, cooked | 1/2 teaspoon dried Thyme |
| 2 cups onion, diced | 2 teaspoons salt to finish |
| 2 cups celery, diced | 1 teaspoon cracked black pepper to finish |
| 2 cups carrot, diced | |

Step by Step Instructions

NOTE: I am using an Elite 10 quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your particular model of machine for cooking this dish.

Place water, ham bone, celery, carrots, onion, marjoram and thyme in the vessel of the pressure cooker. Cook under pressure for 12 minutes on the meat setting.

When pressure has been released and you can open the cooker, add the beans and potatoes and place lid back on the cooker and cook under pressure for an additional 12 minutes.

When pressure has been released, remove cover and add salt and pepper.

Serve soup immediately or hold on the warm setting until ready to eat.

Leftovers should be stored in an airtight container(s).

Soup can be refrigerated and should be eaten within 5 days. Soup can be frozen in freezer safe containers and used within 6 months.

Enjoy!