

Noreen's Kitchen

15 Bean and Barley Soup

Ingredients

2 cups 15 bean soup beans	2, 14 ounce cans of diced tomatoes
1 ham bone or 3 smoked ham hocks	2 tablespoons or 2 cubes chicken bullion
1 cup onion, chopped	8 cups warm water
1 cup celery, chopped	1 cup pickled jalapenos in their juice
1 cup carrots, sliced	1 cup pearly barley
4 cloves garlic, minced	

Step by Step Instructions

Combine all ingredients except for barley in crock pot vessel.

Cook on high for 1 hour then reduce to low for at least 4 hours.

Remove ham bones and larger pieces of ham.

Shred ham then return to the soup.

Add pearly barley and cook on high for 1 hour or until barley is fully cooked and tender.

Serve and enjoy!

This recipe will easily feed 10 to 12 hungry people.

Enjoy!