Calico Bean Soup

Serves 6 to 8

Ingredients

- Calico beans (mixed dried beans, 1-2 lbs), washed thoroughly
- 2 Tbsp salt (for soaking)
- 2 quarts fresh water
- Ham or ham hocks
- 1 large onion, chopped
- 1 cup sliced celery or carrots (if desired)
- 1 large can tomatoes, cut up
- 1 green pepper (if desired)
- 1 tsp chili powder (if desired)
- 1 bay leaf
- 1 clove garlic, minced
- Salt and pepper

Instructions

1. Wash beans thoroughly. Place in a large kettle and cover with water. Add 2 Tbsp salt. Soak overnight.
2. In the morning, drain off the soaking water. Add 2 quarts fresh water and ham or ham hocks.
3. Slowly simmer for 2-3 hours.
4. Add the chopped onion, sliced celery or carrots (if desired), canned tomatoes (cut up), green pepper (if desired), chili powder (if desired), bay leaf, minced garlic, and salt and pepper.
5. Simmer another 30 minutes. Serves 6 to 8.

Editor's Notes

- **Bean quantity** not specified on the card. A typical Calico Bean Soup uses approximately 1-2 lbs of mixed dried beans, but no amount is given; listed simply as "beans" in the ingredient list above.
- **"Calico beans"** - refers to a mixture of various dried beans (e.g., kidney, navy, pinto, black-eyed peas, etc.), commonly sold as a multi-bean soup mix in this era.

"Calico Bean Soup"

Wash beans thoroughly. Place in large kettle & cover with water. Add 2 T. salt. Soak overnight. In the morning drain off water, add 2 quarts fresh water & ham or ham hocks. Slowly simmer 2 - 3 hours.

ADD: 1 large chopped onion
1 C. sliced celery or carrots (if desired)
1 large can tomatoes, cut up
1 green pepper (if desired)
1 t. chili powder (if desired)
1 bay leaf
1 clove garlic minced
salt & pepper

Simmer another 30 minutes. Serves 6 to 8

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