

# Butterbean Soup

16 OZ. BUTTERBEANS (DRIED)  
2 TSP. CHICKEN BOUILLION GRANULES  
1 PACKAGE OF CUBED HAM  
OR LEFTOVER HAM (CUT IN PIECES)  
1/4 ONION (SLICED THIN)  
1 TSP. SALT  
1/4 TSP. PEPPER  
1/4 TSP. WHITE PEPPER  
1/2 TSP. DILL  
1/4 TSP. GROUND MUSTARD

Cover beans in a large saucepan with water. Water should be 2" above beans.

Add all the ingredients above, stir and bring to a boil. Boil for 20 minutes.

Cover with water and place the lid on pot. Turn down to a low temperature and simmer until beans are fork tender.

Turn off until time to serve. (Refrigerate within 2 hours if not serving.) Reheat and serve with cornbread.

*"Enjoy on a cold night in front of a burning fireplace. Delicious!" -Tammy*