



Garden Fresh Farm Recipes

Ham & Bean Soup Crock Pot

Warm, hearty, and soul-satisfying, this Crock Pot Ham and Bean Soup is the perfect way to turn a leftover ham bone into a flavorful, rustic meal. A mix of tender beans, sweet carrots, and savory aromatics simmer slowly all day with smoky ham, creating a rich, comforting broth that fills the kitchen with irresistible aroma. Whether you're feeding a family or stocking the freezer, this classic slow cooker recipe delivers wholesome goodness with minimal effort — a true RizzieFarms favorite.

Ingredients:

- 1 pound dry great Northern beans
- 6-8 cups chicken broth
- 1/2 teaspoon salt
- 1 ham hock
- 1 cup chopped carrots
- 1/2 stalk celery, chopped
- 1 cup chopped onion
- 1 teaspoon minced garlic
- 1 teaspoon mustard powder
- 2 bay leaves
- 2 cups chopped ham
- 1/2 teaspoon ground white pepper

Directions:

No soaking needed if cooking all day. Rinse beans and discard any broken ones.

Layer in the Crock Pot, add beans, onion, carrots, celery, garlic, mustard, bay leaves, thyme, pepper, and ham bone.

Pour in enough broth or water to cover everything (about 6–8 cups).

Crock Pot LOW for 8–10 hours, HIGH for 4–5 hours, until beans are soft and flavors have melded.

Remove ham bone, shred any meat, and return it to the soup. Discard bone and bay leaf. Add salt if needed (the ham might make it salty enough).

