



FRANKO'S FAVORITES

EDDIE'S FAMOUS BEAN SOUP

Soak 2 cups white beans overnight in cold water. Sauté 1 cup minced onions, 1 cup chopped celery with some leaves and ½ cup minced leeks in 3 Tbsp. butter until onions are soft. Drain beans and combine with 6 cups chicken stock, 1 small ham hock (fat removed), 1 tsp. parsley, ¼ tsp. thyme, 1 bay leaf, 6 peppercorns, ½ tsp. salt, ¼ tsp. white pepper. Cover, bring to boil and simmer 2 hours. Remove ham hock and cut as much into dice as desired. Return diced meat to soup, heat and adjust seasons to taste.