



## French Market Soup

- 10oz. Can Diced Tomatoes w/Green Chilies
- 1 Ham Hock
- 1 1/4 teaspoon Salt
- 1 Large Onion, chopped
- 1/4 teaspoon Pepper
- 1 Clove Garlic - Minced

Soak 2 cups of French Market Bean Mix in water to cover, 8 hours or over night. In a large soup pot, bring 2 quarts of water and ham hock to a boil. Reduce heat and simmer 20 minutes. Remove ham hock. Stir in soaked beans and all remaining ingredients. Bring to a boil again, skimming foam off the top. Reduce heat, cover and simmer about 1 hour or until beans are tender.



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