

From the Galley courtesy of Basha Gatien

FRENCH LIMA BEAN SOUP

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- 1 MEDIUM ONION, CHOPPED
- 1 RED BELL PEPPER, CHOPPED
- 3 CLOVES FRESH GARLIC, CHOPPED
- 1 CUBE BUTTER
- 1 CAN STEWED Italian TOMATOES
- 3 CUPS DRY LIMA BEANS (LARGE)
- 1/2 POUND CHOPPED HAM
- 1 32 OZ. CONTAINER BEEF BROTH + 32OZ. WATER
- 1 TABLESPOON SUGAR

SOAK LIMA BEANS IN VERY HOT TAP WATER FOR ABOUT 3 HOURS
SAUTÉ ALL CHOPPED FRESH INGREDIENTS IN MELTED BUTTER UNTIL TRANSLUCENT;
DRAIN LIMA BEANS; ADD DRAINED LIMA BEANS AND HAM TO SAUTÉED, FRESH
INGREDIENTS
ADD BEEF BROTH, WATER AND CANNED TOMATOES; SIMMER OVER LOW HEAT UNTIL
BEANS ARE SOFT (ABOUT 1.5 HOURS) OR UNTIL LIMA BEANS ARE SOFT; REMOVE 1 1/2
CUPS OF MIXTURE TO BLENDER OR FOOD PROCESSOR AND PUREE' UNTIL SMOOTH
ADD PUREED SOUP TO CONTENTS OF SOUP POT AND STIR IN
SALT AND PEPPER TO TASTE
Great way to use leftover Easter ham!