

# Cornell Cooperative Extension | Schoharie and Otsego Counties

### **Schoharie County**

173 South Grand St Cobleskill, NY 12043 518.234.4303 518.296.8310 Fax: 518.234.4305 schoharie@cornell.edu

### Otsego County

123 Lake St Cooperstown, NY 13326 607.547.2536 Fax: 607.547.5180 otsego@cornell.edu

#### Oneonta Outreach

31 Maple St Oneonta, NY 13820 607.433.2521 Fax: 607.436.9682

cceschoharie-otsego.org

## **Old Fashioned Bean Soup**

### **Ingredients:**

1 (1-pound) bag dry navy beans or 2 (15½- ounce) cans

2 quarts water

1 pound meaty ham bones or pieces

½ teaspoon ground pepper

½ cup chopped celery leaves

1 medium onion

salt to taste

Makes 10 servings - 18% calories from fat

Nutrition Facts Serving Size 1 1/4 cup Servings Per Container 10	
Amount Per Serving	
Calories 230 Calori	es from Fat 45
% Daily Value*	
Total Fat 4.5g	7%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 690mg	29%
Total Carbohydrate 28	g <b>9</b> %
Dietary Fiber 11g	44%
Sugars 1g	
Protein 19g	
Vitamin A 0% • Vit	tamin C 2%
Calcium 8% • Iro	n 15%
*Percent Daily Values are based diet. Your daily values may be hi depending on your calorie need: Calories: 2	igher or lower
Total Fat Less than 8 Saturated Fat Less than 2 Cholesterol Less than 3 Sodium Less than 2 Total Carbohydrate 3	5g 80g 0g 25g 00mg 300mg ,400mg 2,400mg 00g 375g 5g 30g

### **Instructions:**

- 1. Put all ingredients in crockpot.
- 2. Cover and cook on low for 10 to 12 hours or high for 5 to 6 hours.

### Note:

• Completely soften beans as directed on package



### **Revised July 2021**

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