

# Our State eats

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## Bean & Ham Bone Soup

*Yield: 8 servings.*

- 2 cups dry great northern beans**
- 2 tablespoons extra-virgin olive oil**
- 3 celery stalks, chopped**
- 3 medium carrots, peeled and chopped**
- 1 large yellow onion, finely chopped**
- 3 cloves garlic, finely minced**
- 10 cups chicken stock**
- 4 cups cooked ham, cubed**
- 1 ham bone**
- 4 sprigs fresh thyme**
- 1 teaspoon dried oregano**
- ½ teaspoon freshly ground black pepper**
- Salt to taste**
- ½ bunch fresh parsley leaves, chopped**

Place dried beans in a colander and rinse thoroughly with cold water; discard any discolored beans. Place beans in a large glass bowl and fill with cold water. Soak overnight.

In a large Dutch oven, heat oil on medium and sauté celery, carrots, and onion until tender, about 5 to 7 minutes. Stir in garlic.

Add stock, ham, and ham bone to the pot. Add beans, thyme, oregano, and black pepper.

Bring to a boil, then reduce heat to low. Cover and simmer for 2 to 3 hours, stirring occasionally, until beans are tender. Salt to taste; add parsley just before serving.

For a thicker soup, remove 1 to 2 cups of the soup, let cool slightly, and place in blender. Puree then stir back into the pot. Serve with cornbread.



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