

Quick and Easy Ham and White Bean Soup

1 tablespoon olive oil
1/2 cup each chopped onion, celery, and carrots
4 ounces chopped ham
1 teaspoon minced garlic
2 15-ounce cans cannellini beans, drained and rinsed
4 cups ham broth (you can sub in chicken or veggie broth)
1/8 to 1/4 teaspoon dried crushed rosemary
Small sprig of thyme
Ground black pepper, to taste
1/2 teaspoon Liquid Smoke (I used Stubb's Hickory)
1/8 teaspoon smoked Paprika

Sauté the veggies in the oil until soft, 5 to 7 minutes.

Add the ham, garlic and spices and cook 2 to 3 minutes more.

Pour in the ham broth and beans. Add the rest of the seasonings, and taste to adjust.

Simmer for about a half hour or more until ready to eat. Optional: purée half the soup in a blender or processor and stir back in before serving.