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## LIMA BEAN SOUP WITH COLLARD GREENS

### Ingredients:

- 2 C. Dried Baby Limas
- 1 C. Chopped Onion
- 1 C. Chopped Carrots
- 1 C. Chopped Celery
- 4-6 Cloves Garlic-Chopped(Optional)
- 3 Tbs. – Vegetable Oil
- 4 C. Stock (Vegetable/Chicken/Beef)
- Salt and Pepper

In 4 Quart Soup Pot Soak 2 C. Dried Limas Covered in Water 4-6 hrs

### To Begin Cooking the Soup:

1. Drain Beans, Discard Soaking Water
2. Saute Onions, Celery, Carrots and Garlic in 3 Tbs. Oil to soften, 5-10 minutes
3. Combine Beans, Vegetables + 4 cups Stock, Salt and Pepper
4. Simmer on Low – 1 to 1 ½ Hours
5. Check Soup After 1 hour, Add Water if Needed
6. When Beans are Cooked Through, Add 4 C. Chopped Collard Greens,
7. Simmer Until Tender and Serve.
8. Optional Ingredients: Ham/Sausage/Hot Sauce

Serves: 6 – 8 (8 - 1 Cup Servings)