## U.S. SENATON

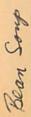
FAMILY WEEKLY phoned Chef Antonio Cola of the U.S. Senate Restaurant for this recipe, scaled down for home use.

- 1 lb. navy or Great Northern beans, rinsed Water
- 1 (1 lb.) smoked ham hock
- 1 cup finely chopped onion
- 1 cup finely chopped celery Salt

Pepper

- Soak beans overnight in refrigerator in 2 qts. water. For quick soak, bring beans and water to boil and boil about 2 minutes. Cover and let stand 1 hour.
- Drain beans and measure liquid.
   Add enough hot water to make 3 qts.
   Place soaked beans, water and ham hock in kettle. Bring to boiling. Reduce heat; cover; simmer 2 hours.
   Add onion and celery and sim-
- 3. Add onion and celery and simmer 1 hour. Remove ham hock and cut up meat, discard bone. Return meat to soup.
- 4. Using potato masher, lightly mash soup, leaving some beans whole. If too thick, add 1 cup water. (If too thin, simmer uncovered ½ hour, stirring occasionally.) Heat. Season to taste with salt and pepper.

Makes 3 gts.



s Great Northern beans, rinsed s water chopped celery chopped carrots f bouillon cubes

cken neck and giblets
chicken, cut in 8 pieces
spoon ground black pepper
vegetable oil
spicy sausage, thickly sliced
es bacon
chopped onion
ves garlic, minced

s tomato juice dry white wine or water plus 2 tablespoons chopped parsley

spoon thyme leaves

beans in water overnight in refrigerafor a quick soak, bring them to boil in ettle. Boil 2 minutes, remove from over; let stand 1 hour.

celery, carrots, bouillon cubes, 2 teasalt, chicken neck and giblets to beans and water. Bring mixture to Reduce heat and simmer covered 1½ until beans are tender.

nwhile, sprinkle chicken pieces with aspoons salt and pepper. Heat oil in cillet. Brown chicken and sausage in set aside.

cillet fry bacon until crisp; drain and e. Sauté onion, garlic and thyme in at for 5-8 minutes, stirring frequently.