

FAMILY WEEKLY phoned Chef Antonio Coia 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**

1. 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.

2. 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.

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 qts.*

*Bean Soup*

1 1/2 cups Great Northern beans, rinsed  
3 cups water  
1/2 cup chopped celery  
1/2 cup chopped carrots  
1/2 cup bouillon cubes

1/2 cup chicken neck and giblets  
1/2 cup chicken, cut in 8 pieces  
1/2 teaspoon ground black pepper  
1/2 cup vegetable oil  
1/2 cup spicy sausage, thickly sliced  
1/2 cup bacon  
1/2 cup chopped onion  
1/2 cup cloves garlic, minced  
1/2 cup thyme leaves  
1/2 cup tomato juice  
1/2 cup dry white wine or water  
plus 2 tablespoons chopped parsley

Soak beans in water overnight in refrigerator. For a quick soak, bring them to boil in a kettle. Boil 2 minutes, remove from heat and cover; let stand 1 hour.

Combine celery, carrots, bouillon cubes, 2 teaspoons salt, chicken neck and giblets to beans and water. Bring mixture to a boil. Reduce heat and simmer covered 1 1/2 hours until beans are tender.

Meanwhile, sprinkle chicken pieces with 1/2 teaspoons salt and pepper. Heat oil in a skillet. Brown chicken and sausage in oil and set aside.

In the same skillet fry bacon until crisp; drain and set aside. Sauté onion, garlic and thyme in oil for 5-8 minutes, stirring frequently. Add tomato juice, wine and 1/4 cup chopped