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▶▶▶ June 2015 ◀◀◀

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*If Veterans don't help Veterans, who will?*

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## ***Red Bean Soup***

- 1 Pounds beans, red kidney
- 14 Cup water, divided
- 3/4 Cup wine, dry white
- 1 Medium pepper, green, bell, chopped
- 1 Medium onion, chopped
- 1 Medium tomato, chopped
- 4 Cloves garlic, minced
- 1 Pounds beef, brisket, trimmed of fat and cut into 3/4-inch pieces
- 1 Medium pepper, yellow wax chile, seeded and chopped
- 1 Ham hock
- 1 Large potato, russet, peeled and diced
- 1 Tsp salt
- 1/2 Tsp pepper, black ground
- 1 Pounds beef, brisket, trimmed of fat and cut into 3/4-inch

- 1) In a 6-quart Dutch oven, combine beans and the 6 cups water. Bring to boiling; reduce heat. Simmer for 2 minutes. Remove from heat. Cover and let stand for 1 hour. (Or place beans in 6 cups water in pan. Cover and let soak in a cool place for 6 to 8 hours or overnight.) Drain and rinse beans.
- 2) Return beans to Dutch oven. Add the 8 cups water, the wine or broth, sweet pepper, onion, tomato, garlic, and chile pepper. Bring to boiling; add beef brisket and ham hock. Return to boiling; reduce heat. Cover and simmer about 1 1/2 hours or until beans and meat are tender. Remove ham hock; set aside to cool. Mash beans slightly. Add potato to bean mixture. Return to boiling; reduce heat. Cover and simmer about 15 minutes more or until potato is tender. When ham is cool enough to handle, cut meat from bone; discard bone. Cut ham into bite-size pieces; stir into bean mixture. Stir in salt and black pepper.

Makes 10 Servings

