

# Grandma Bischoff's Bean Soup

1/2 c dry navy beans soaked overnight.

Cook beans in the AM until ½ done.

Drain then put boiling water over beans again.

Salt to taste and add a good pinch of pickling spice in tea ball and simmer.

Cut up a fair sized onion, 2 large or 3 small carrots, potatoes, tomatoes, and celery.

When spuds and beans are done, melt a little butter in the frying pan, cut up a small piece of onion and sauté, add 1 tblsp flour, and brown slightly. Add some of the soup to this flour mixture to thin – then pour into the soup. You may also add sweet or light sour cream and simmer for awhile.

**NOTE:** see recipe for Fat Cookies that go well with this meal or potato soup.