



Rated: ★★★★★

Submitted By: Ann Caterina

Photo By: P.Smith

Prep Time: 25 Minutes

Cook Time: 2 Hours 5 Minutes

Ready In: 4 Hours 30 Minutes

Servings: 9

"This wonderful vegetable and lima bean soup lives up to its name. You must allow 1 1/2 hours of simmer time, and the lima beans must be soaked for two hours prior to cooking, but the results are well worth the time."

INGREDIENTS:

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|-----------------------------------|----------------------------|
| 1 pound dry lima beans | 2 stalks celery, chopped |
| 4 cups water <i>chicken broth</i> | 4 cubes vegetable bouillon |
| 5 carrots, chopped | 8 cups water |
| 1 leek, bulb only, chopped | 2 tablespoons olive oil |
| 2 tablespoons minced shallots | |

DIRECTIONS:

1. Bring 4 cups of water to a boil. Add dry lima beans, and boil for 2 to 3 minutes. Remove from heat, and allow the beans to sit, covered, for 1 to 2 hours to soften. Drain and rinse until water runs clear, discarding bean water.
2. In a soup pot, saute vegetables in olive oil until onions and celery are translucent. Add lima beans, and saute for another 2 to 3 minutes.
3. In the meantime, bring 4 cups of water to a boil. Add the vegetable bouillon to the boiling water, and stir until dissolved. Add broth to the sauteed vegetables and beans. Add remaining water, and allow soup to simmer over a low flame for 1 to 1 1/2 hours. Serve steaming hot.

*crumbled
sage*