

# Luscious Lima Bean Soup

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Rated: ★ ★ ★ ★ ★

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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:

1 pound dry lima beans  
4 cups water *1 chicken broth*  
5 carrots, chopped  
1 leek, bulb only, chopped  
2 tablespoons minced shallots

2 stalks celery, chopped  
4 cubes vegetable bouillon  
8 cups water  
2 tablespoons olive oil

## 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, sauté vegetables in olive oil until onions and celery are translucent. Add lima beans, and sauté 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 sautéed 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.

*Mumford  
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