**Ham and Navy Bean Soup**

1 pkg. Navy beans

2 ½ Cups Chicken Broth

5 cups water

1 large onion, chopped

4 tbsp. butter

 2 tsp. fresh chopped thyme or ½ tsp. dry

1 tbsp. fresh lemon juice

1 clove of garlic, minced

¼ tsp. freshly ground pepper

1 ½ tsp. seasoned salt

1 center-cut, bone-in, ham steak

2 tbsp. fresh parsley

Wash beans and put in large soup pot or Dutch oven. Add broth, water, onion, butter, thyme, lemon juice, garlic, pepper, seasoned salt and ham. Cover and bring to boil; reduce to med-low heat. Simmer for 3 hours or until beans are very tender, stirring often. Remove the ham steak and discard fat , skin and bone. Chop ham. Make sure to remove any leftover bone or fat pieces from the pot. With a potato masher, partially mash the beans in the pot until broth starts to thicken. Return ham pieces to the soup, stir in parsley, and simmer on low heat for 30 more minutes until desired thickness. Stir often. Will stick!