

Excerpt from Chapter Twenty-Four of *Fathers of Edenville*:

“Tucker sank into a horrible mood after that, forgetting his promise to meet Eileen for lunch. He wanted to treat her to Millie's Kitchen, where she never ate, praising its famous ham and bean soup, served with a generous wedge of cornbread.”

Well, it took some doing, but I managed to get Millie's recipe for her famous soup. Here it is:

Millie's Famous Ham and Bean Soup

Ingredients:

- 1 pound navy beans
- 2 large smoked ham hocks
- 1 cup sliced celery stalk
- 1 1/2 cups sliced carrot
- 2 cups chopped onion
- 4 minced garlic cloves
- 1 bay leaf
- 10 sprigs fresh parsley
- 4 sprigs fresh thyme

Pick through beans, discarding bad ones and small stones. Rinse. Place in large bowl. Cover with water and soak overnight. Drain and rinse. Place beans in large soup pot. Add ham hocks, vegetables, and bay leaf. Tie sprigs of parsley and thyme together or sew into a sachet using cheesecloth. Add to pot. Cover with water. Bring to boil. Lower flame and simmer, stirring occasionally and adding water as needed to keep soup from sticking. Cook until beans are tender and ham easily falls from the bone. Discard herbs, ham bones and fat. Skim excess fat from soup. Serve with a sprinkling of apple cider vinegar and, of course, a generous wedge of cornbread!