

# DRY BEAN OR PEA SOUP

This recipe makes enough for 8 people.



**WHAT YOU USE:** dry beans or peas  
water  
salt pork or bacon grease  
onion  
salt  
pepper

TEXAS A&M UNIVERSITY  
TEXAS AGRICULTURAL EXTENSION SERVICE  
J. E. Hutchison, Director, College Station, Texas

## DRY BEAN OR PEA SOUP

1



1 pound of dry  
beans or peas.



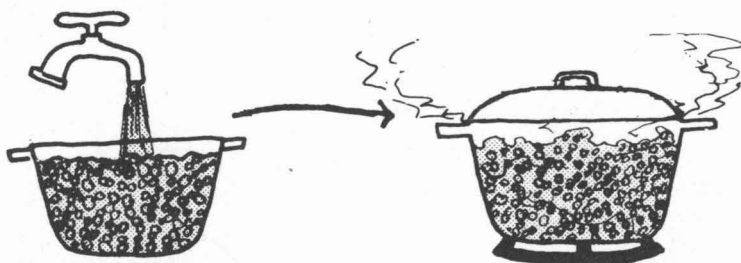
Wash them. Throw  
the bad ones away.

2



Put the beans or peas in a big boiler.

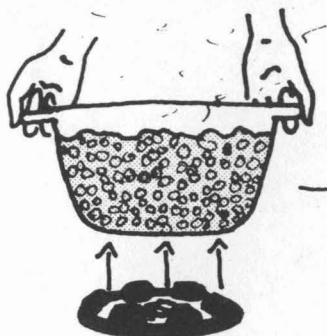
3



Cover beans or  
peas with about  
3 quarts of water.

Boil 2 minutes.

4

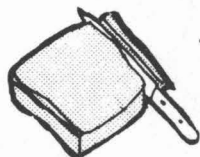


Then take from the stove.

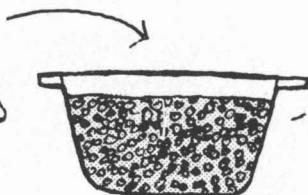


Soak beans or peas 1 hour. Or you can soak them overnight if you want to.

5



Some salt pork or grease.



Add to beans or peas.

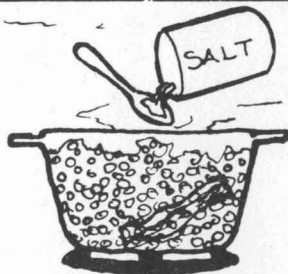


Cover. Cook slowly for 2 hours. Add more water if you need to.

6

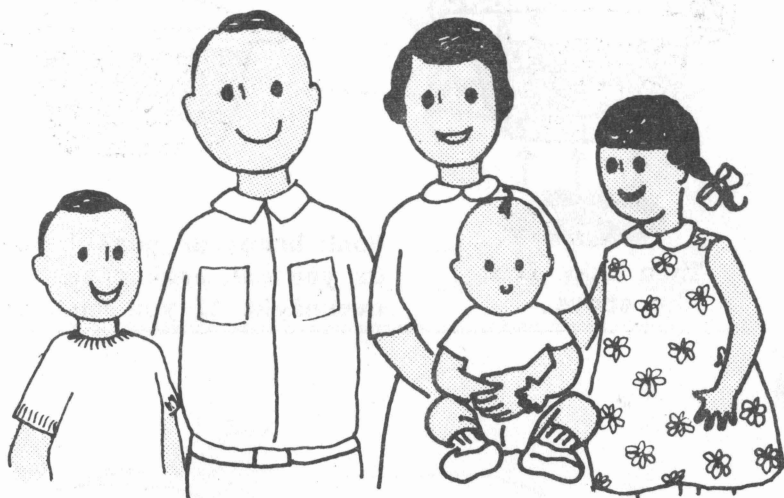


1 large onion - chopped.



Add to beans. Salt. Cook 30 minutes more or until beans are soft.

**Your family is happier when you cook good food.**



**A GOOD DIET has meat, eggs, cheese or dry peas and beans every day. A good diet has fruits and vegetables. It has milk and cereals.**

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