

Bean Soup

Janice Huber Stangl, e-mail message to Michael Miller

My father, Edward Huber, was born near Hosmer, SD, in 1907. He remembers two or three early foods that were part of the Christmas/winter season. The family had mostly pork as meat [no beef] to eat. To utilize the feet, they would be pickled, made into Kole-a-detz, or made into the constant pot of bean soup simmering on the back of the kitchen stove.

1-2 cup beans
6-10 Qts water
onion
2-3 bay leaves
several pork hocks

Simmer all day. Brown 1/2-1 cup flour in a fry pan on medium to high heat--stir until brown. Add 1cup of soup stock to fry pan and mix. Add this mixture to the pot of bean soup. Serve with salt shaker and vinegar cruet/bottle on the table for flavoring to individual taste.