

Farm Style Ham Soup



Soup

- 1 ham bone from a pre-cooked spiral sliced ham (10 to 12 pounds)
- 2 pounds cubed ham
- 1 cup chopped sweet onion
- 1 1/2 teaspoons dried minced garlic
- 2 (10 ounce) packages frozen mixed vegetables, thawed
- 3 large baking potatoes, peeled and cubed
- 2 vegetable bouillon cubes
- 1/2 teaspoon salt
- 1/2 head cabbage, cored and chopped

In a large stockpot, combine ham bone, cubed ham, onion, and garlic. Cover contents completely with water, or at least 1 inch over ham.

Bring to a low boil. Reduce heat to medium-low. Cook for 3 to 4 hours. Remove large ham bone.

Add mixed vegetables, potatoes, bouillon cubes, and salt. Cook for 1 hour.

Add cabbage and cook for an additional 30 minutes. Serve warm with crackers.

Serves 6