

Ham and Bean Soup with Collard Greens
"Cooking Beans at Home, Leaving the Can Behind,"
By Melissa Clark
The New York Times/A Good Appetite
January 8, 2016

Total Time: 1 hour

Yield: 6 to 8 Servings

Ingredients

4 tablespoons extra-virgin olive oil or bacon fat
½ pound diced cooked ham (about 2 cups)
2 large white onions, finely chopped
2 celery stalks, finely chopped
2 jalapeño peppers, finely chopped
1 green bell pepper, finely chopped
1 bay leaf
2 teaspoons kosher salt, more to taste
½ teaspoon black pepper
4 garlic cloves, minced
6 cups ham stock or chicken stock
4½ cups (2 14½-ounce cans) cooked pinto, red kidney or pink beans
1 large bunch collard greens, leaves only, thinly sliced (8 cups)
¼ cup flat-leaf parsley, chopped
1 teaspoon apple cider vinegar
Hot sauce (optional)
Sour cream or whole milk Greek yogurt (optional)

Preparation

1. In a large pot over medium heat, heat 2 tablespoons oil or bacon fat. Add ham and cook until beginning to brown, 8 to 10 minutes. Use a slotted spoon to transfer ham to a bowl.
2. Raise heat to medium-high and add remaining 2 tablespoons oil or fat to the pan. Add onion, celery, jalapeño peppers, bell pepper, bay leaf, 1 teaspoon salt and the black pepper; cook until lightly browned, 8 to 10 minutes, stirring frequently. (Add a little water, if necessary, to prevent burning on the bottom of the pot.) Stir in garlic and cook another 2 minutes.
3. Add stock, beans, collard greens, reserved ham and remaining 1 teaspoon salt. Bring to a boil, then reduce heat, partly cover, and simmer for 30 minutes, stirring occasionally. Add parsley, vinegar and more salt to taste. Serve topped with hot sauce and sour cream if you like.