



## Winter Soup with Ham

Yield: 8 Servings

### Ingredients:

- ½ cup butter
- 8 oz diced Ham off the Bone
- 1 cup chopped white onion
- ½ cup chopped red bell pepper
- ½ cup chopped green bell pepper
- 2 garlic cloves, chopped
- 2 cups frozen corn kernels
- 1 10-oz smoked ham hock
- 1 medium Yukon Gold potato, peeled, cut into 1-inch pieces
- 1 medium Parsnip, cut into 1-inch pieces
- 5 cups chicken broth

### Preparation:

1. In a large soup pot, heat butter over medium heat.
2. Add ham and all vegetables and sauté for 5 minutes.
3. Add ham hock and chicken broth and simmer for 20 minutes.
4. Remove ham hock and serve.

