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BEAN AND FRANKFURTER SOUP

- 2 Cups Dried Lima Beans
- 4 Cups Water
- 2 Cups Vegetable or Chicken Stock
- 1 Onion, Sliced Thin
- 1 Tablespoon Salt
- 1/2 Teaspoon Pepper
- 1/2 Teaspoon Dry Mustard
- 3 Tablespoons Vinegar
- 3 Tablespoons Worcestershire Sauce 2 Tablespoons Brown Sugar
- 1 Pound Frankfurters

DIRECTIONS

1. Soak beans overnight in water.
2. Place beans in a large pan.
3. Add water, stock, onions, salt, pepper and mustard.
4. Simmer for 1 and 1/2 hours.
5. Mash beans and return to pan.
6. Add vinegar, Worcestershire sauce and sugar.
7. Slice frankfurters and add to soup.
8. Bring to a boil, simmer 15 minutes.