## Creamy Potato Soup

- 1 Lb Green Beans
- 1 Large Onion
- 1 Lb Pre-Cooked Ham
- 4 Large Potatoes
- 8 Cups Beef Broth
- ½ Cup Butter
- 2 Cups Heavy Cream
- Salt and Pepper to taste
- 1. Wash potatoes and green beans. Dice potatoes into about  $\frac{1}{2}$  inch cubes, and trim green beans and cut into  $\frac{1}{2}$  inch pieces. Dice onion.
- 2. Put the onion, green beans, and potatoes into a large pot with the broth. Turn stove to medium low heat, and bring to a simmer. Simmer for 45 minutes to 1 hour or until the veggies are tender.
- 3. Take off the heat and add the butter, heavy cream, and salt and pepper.
- 4. Enjoy!