

# Christmas Lima Bean Soup

## Ingredients

- ½ a lb of Rancho Gordo Christmas Lima Beans
- 8 cups water
- 2-3 bay leaves
- 1 TBSP olive oil
- 3.5 oz Bunashimeji (Beech) Mushrooms
- 1 onion, diced
- 2-3 cups chopped bok choy
- Salt and pepper, to taste

## Steps

1. Put the lima beans in water to soak for 8 or more hours (e.g. overnight, or in the morning before work)
2. Place the beans with 8 cups of water and the bay leaves in a large pot on the stove. Bring up to a boil and reduce to a simmer. Allow to cook for 45 or more minutes, stirring occasionally, until the beans are soft and silky.
3. At this point add the oil, mushrooms and onion. Cook for 5-10 minutes before adding the bok choy. Flavor with salt and a little pepper until the savory notes of the beans and mushrooms are most pronounced.

