## **Dried Lima Bean Soup**

Gourmet Eating in South Carolina - (1985)

## Servings: 6

1 small package dried lima beans
1 ham bone
10 cups water
1 medium onion, chopped
1 large can tomatoes
1/2 hell pepper, chopped
salt (to taste)
pepper (to taste)

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Soak the lima beans in water overnight.

Cook the ham bone in the water for about 30 minutes.

Mash the tomatoes. Add the tomatoes, onion, pepper, salt and pepper to the ham stock.

Cook slowly for two to three hours.

Per Serving (excluding unknown items): 14 Calories; trace Fat (6.5% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 1/2 Vegetable.

Soups, Chili and Stews

## Dar Carrina Mutritional Analysis

Calories (kcal):	14	Vitamin B6 (mg):	.1mg
% Calories from Fat:	6.5%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	81.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	12.1%	Riboflavin B2 (mg):	trace
Total Fat (q):	trace	Folacin (mcg):	9mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg): Alcohol (kcal):	0mg
Polyunsaturated Fat (g):	trace		0 0 0%
Cholesterol (mg):	0mg		
Carbohydrate (g):	3g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	14mg	Vegetable:	1/2
Potassium (mg):	92mg	Fruit:	0
			1

Calcium (mg):	13mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	14mg		
Vitamin A (i.u.):	190IU		
Vitamin A (r.e.):	19RE		

## **Nutrition Facts**

Servings per Recipe: 6

Amount Per Serving				
Calories 14	Calories from Fat: 1			
	% Daily Values*			
Total Fat trace Saturated Fat trace	0% 0%			
Cholesterol 0mg	0%			
Sodium14mgTotal Carbohydrates3g	1% 1%			
Dietary Fiber 1g  Protein trace	3%			
Vitamin A	4%			
Vitamin C	23%			
Calcium	1%			
Iron	1%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.