

Crazy Simple Cottage Ham Potatoes and Green Beans

Savannah · 30/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

Cottage ham is one of my favorite dishes to eat because its rich in flavor and incredibly simple to make. Requiring only five ingredients and 15 minutes of prep time, this dish could quickly become a go-to meal in your household. If you can't wait the hour it takes to cook, drop it in a slow cooker in the morning and it'll be ready when you get home.

Ingredients

- - 1 (3 pound) cottage ham - 4 russet potatoes
- peeled and halved lengthwise - 3 (14.5 ounce) cans cut green beans
- drained - 1 white onion
- sliced thickly - 4 cups water to cover
- or as needed

Instructions

1. Place ham into a Dutch oven. Arrange potatoes
2. green beans
3. and onion around ham. Pour enough water into the pot to cover vegetables completely. Cover the pot and bring to a boil. Reduce heat to medium-low and simmer until potatoes are completely soft
4. about 55 minutes. Remove ham to a cutting board and slice to desired thickness; serve with vegetables.
Recipe Tips Cottage ham is also known as cottage butt
5. smoked pork butt
6. or smoked pork shoulder butt. You can use fresh or frozen green beans instead of canned ones without affecting cook time. You can use any firm variety of potatoes
7. but cook time should be shortened for smaller varieties. This recipe can be prepared using a slow cooker set to Low for 8 hours or High for 4 hours.