

Slow Cooker Green Beans Ham and Potatoes

Jacob · 28/09/2024



Prep Time

3 hrs 15 mins

Difficult

Medium

Servings

10

Description

This crockpot green beans and potatoes recipe is easy to make in your slow cooker I make this dish often but I have never measured the ingredients so this recipe is a reasonable approximation Freeze the leftover cooking liquid and add it to bean soup ham and cabbage dishes or use it to boil dumplings Its delicious

Ingredients

- - 2 pounds fresh green beans
- rinsed and trimmed - 3 ham hocks - 1 large onion
- chopped - 1 ½ pounds new potatoes
- quartered - 1 tablespoon chicken bouillon granules - 1 teaspoon garlic powder - 1 teaspoon onion powder - 1 teaspoon seasoning salt - ground black pepper to taste

Instructions

1. Gather the ingredients. Halve green beans if they are large; place in a slow cooker with water to barely cover. Add ham hocks and onion. Cover and cook on High until simmering. Reduce heat to Low; cook until beans are crisp but not done
2. 2 to 3 hours. Remove ham hocks from the slow cooker. Add potatoes to the slow cooker; cook on Low for 45 minutes. Meanwhile
3. remove ham meat from the bones
4. then chop or shred meat and return to the slow cooker. Season with bouillon
5. garlic powder
6. onion powder
7. seasoning salt
8. and pepper. Use a slotted spoon to transfer green beans
9. potatoes
10. and ham into a serving dish with a bit of broth. Ms. Chef Esh