

Southern Ham and Brown Beans

Oscar · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4 hrs 40 mins

Description

This Southern pinto beans recipe with ham is the same one my mothers side of the family has been making for years but Ive added my own special touch This recipe is also very good with diced ham and a can of chopped green chiles added Serve it with cornbread fried potatoes and fried cabbage

Ingredients

- - 1 pound dry pinto beans - 1 large
- meaty ham hock - 1 large onion
- chopped - 2 cloves garlic
- minced - 8 cups water - 1 teaspoon chili powder - 1 teaspoon salt
- or to taste - ¼ teaspoon ground black pepper
- or to taste

Instructions

1. Combine beans
2. ham hock
3. onion
4. and garlic in a large stockpot. Pour in water
5. then season with chili powder
6. salt
7. and pepper. Bring to a boil
8. and cook for 2 minutes. Remove from the heat
9. cover
10. and let stand for 1 hour. After 1 hour
11. return the pot to the stovetop and return to a boil. Reduce the heat to medium-low and simmer until flavors have blended and broth has thickened
12. at least 3 hours
13. or up to 6 hours. During the last 15 minutes of simmering
14. transfer ham hock to a cutting board. Let sit until cool enough to handle
15. 5 to 10 minutes
16. then pull meat from the bone. Return meat to the stockpot and discard the bone. Adjust seasonings to taste.