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FRESH GREEN BEANS AND HAM HOCKS (Serves 4)

2 lbs. fresh green beans
2 large or 3 small ham hocks
1/2 onion, course chopped
6 to 8 small red new potatoes
or golden potatoes
(a little larger than a golf ball)
Salt and pepper to taste

Cook ham hocks in 2 cups water until tender.
Add potatoes whole. Cook until tender.
Take out ham hocks, and cool enough to take ham pieces off hocks.
Add ham pieces to broth, and discard fat and bones.

Add fresh green beans and onion.
Cook until beans are tender.
Serve in bowl with crusty bread and butter, if desired.
Salt and pepper to taste.