



RECIPE

rhino

♥ recipes worth sharing

Grandpa Orvy's Ham & Beans



Description:

This hearty ham and beans recipe is the kind of slow-simmered comfort food that fills the kitchen with warm homemade smells and brings everyone back to the table for seconds. Tender beans, buttery broth, savory ham, and simple seasonings come together into a rich and satisfying meal that's especially perfect on cold days or for feeding a crowd.

INGREDIENTS

- 2 cups dried pinto beans
- 2 cups dried small white beans
- 8 cups water
- 1 ham bone
- 2 cups bite-size pieces of ham
- 1 onion, chopped
- ½ cup butter
- 2 teaspoons salt
- ½ teaspoon garlic salt

RHINO TIP



This recipe doubles easily and is perfect for feeding large family gatherings or saving leftovers for the next day.



PREP TIME
1 hr 15 min



COOK TIME
2-3 hr



TEMPERATURE
Medium-Low



YIELD
8-12 servings

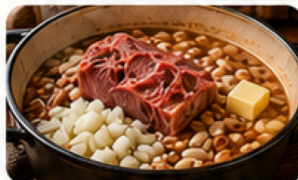
STEP-BY-STEP INSTRUCTIONS

1



Rinse the dried beans. Cover with water and bring to a boil for 2 minutes. Remove from heat, cover, and let soak for 1 hour. Drain and rinse before continuing with the recipe.

2



In a large roasting pan or large pot, combine the soaked beans, 8 cups water, ham bone, onion, butter, salt, and garlic salt.

3



Bring the mixture to a boil over medium-high heat.

4



Cover, reduce heat, and simmer for 2-3 hours, or until the beans are tender.

5



Remove the ham bone. Add the bite-size pieces of ham and cook just long enough to heat the ham through before serving.

TIPS & VARIATIONS



Stir occasionally during simmering to help prevent the beans from sticking to the bottom.



Add extra water during cooking if you prefer a thinner broth.



Cornbread or warm homemade rolls pair perfectly alongside the beans.



Leftovers thicken overnight and taste even better the next day.



A smoked ham bone gives the broth even deeper flavor.



Family favorites, one recipe at a time.

