



Ham and bean soup

With this easy and flavorful recipe, dinner will be ready before you know it!

Ingredients

- 2 T butter
- 1 Stoltzfus smoked ham hock
- 1 pack Bac'n flavored split pea dried soup mix
- 5 cups water

Directions

1. Melt butter in Dutch oven over medium heat. Sear ham hocks on all sides until golden brown (approx. 3-4 minutes per side).
2. Place the ham hocks, dried soup mix, and water in a crockpot. Cook for 5-6 hours on low, until the ham hock is tender and falling off the bone.
3. Remove the ham hocks from the crockpot. Shred the ham hocks on a cutting board and return the meat to the crockpot.
4. Stir everything together in the crockpot and serve.



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