



Ham and Green Beans

This traditional PA Dutch meal is a hearty, flavorful family favorite!

Ingredients

- 3T butter
- 2 Stoltzfus Meats ham hocks
- 1 quart new potatoes, quartered
- 1 quart green beans, cut into 1.5 - 2 inch pieces
- 2 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 in a crockpot and add water. Cook for 5-6 hours on low. Periodically check the crockpot to make sure the water hasn't completely evaporated and add more as needed.
3. Add the potatoes and the green beans to the crockpot and cook for an additional 1-2 hours, until potatoes are fork tender.
4. Remove the ham hocks from the crockpot. Shred the ham hocks on a cutting board and return the meat to the crockpot.
5. Stir everything together in the crockpot and serve.



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