



Noreen's Kitchen

Southern Style Green Beans

And Mushrooms

Ingredients

1 pound fresh French green beans
1 pound fresh wax beans
½ pound fresh sliced mushrooms
1 ham hock
2 cups ham or chicken stock
1 teaspoon dried thyme
1 teaspoon dried marjoram

Step by Step Instructions

Place green beans, mushrooms and ham hock in the vessel of your slow cooker.

Sprinkle the thyme and marjoram over the vegetables, being sure to rub them between your fingers as you do, to release the essential oils of the herbs and better flavor the dish.

Pour the ham stock over everything.

Place the lid on the cooker and set to low.

Cook the beans for 3 to 4 hours or until the beans are tender but not mushy.

Keep warm until ready to serve.

NOTE: You can choose to shred the meat from the ham hock and mix it in with the beans. You may want to taste it first because often the ham hock will be flavorless since it has given up all its goodness to the beans.

SUGGESTION. You may wish to add a pound of small, scrubbed, Dutch baby potatoes or fingerling potatoes to the mix as well. These will cook in the same amount of time as the beans. This is a truly southern combo for a side dish!