



Mamaw's Soup Beans

Recipe By KAITLYN BAKER

SERVES: 5-6

INGREDIENTS:

- 2 cups pinto beans
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 ham bone
- 6 cups water

DIRECTIONS:

- 1. Start by washing your pinto beans in a large bowl. You want to make sure you have thoroughly washed your beans.
- 2. Place your pinto beans in a water bath overnight to soak.
- 3. Drain your beans after soaking overnight and place them in a large crockpot. Add your 6 cups of water, your seasonings, and your ham bone.
- 4. Cook overnight on low.

This is my favorite way to enjoy ham the day after Thanksgiving or Christmas. This is the ultimate country meal to me and it takes me right back to my Mamaw's kitchen. Top your soup beans with some chow chow, a slice of onion, and buttered cornbread. My definition of COMFORT FOOD!

Did you make this recipe?

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