

# TIM FARMER'S COUNTRY KITCHEN

## BEANS

*16 ounces cooked navy beans  
2-3 cups chicken broth  
1/2 yellow sweet onion, chopped  
1 ham hock, chopped  
1 chicken bouillon cube  
Black pepper*

Add all ingredients to pot and cook over medium heat until onions are soft. Taste as you go along and add seasoning as needed. Once thickened, serve topped with green tomato relish or chow chow.

